West Bend Cook Book

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WEST BEND

COOK BOOK

COMPILED FROM RECIPES CONTRIBUTED BY LADIES OF WEST BEND; ORIGINALLY PUBLISHED FOR THE BENEFIT OF ST. JAMES' SOCIETY, WEST BEND.

Good Cooking means much tasting and no wasting; English thoroughness, French art and Arabian hospitality; it means, in fine, that woman are to be perfectly and always ladies—loaf givers

—*Ruskin.*

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PREFACE.

RECIPES, like friends, must be tested before their worth is proved, and since "the proof of the pudding is the eating," the compilers of this little volume take pleasure in assuring their readers that the toothsome dishes herein described will bear that test. The descendants of the noble pioneer women of our state are worthy successors to their mothers and grandmothers in the art of domestic cookery, and it is to their generous co-operation that we are indebted for the choice recipes contained within these pages. German, American and French have given liberally of their store so that our West Bend Cook Book will be found to embrace a great variety. We do not claim that this little work is comprehensive in detail, for much has been omitted which is to be found in the ordinary cook book, but we have aimed to gather together some of the choicest recipes of our German-American and French-American cousins whose untiring efforts have helped in such great degree to make our beautiful Wisconsin the prosperous state it is to-day. With this explanation we beg that our readers will be

"To our faults a little blind,
And to our virtues very kind."

—M. B. W.

INTRODUCTION.

IF I were asked the greatest need of the American housewife of to-day, I should answer without hesitation, "A wiser and more complete training for service in the home." This training should be given not only to the class employed as assistants, but to the mistress herself.

The feeblest judgment admits the necessity of training for every profession, for every trade, for every department of labor. No one pretends to question it; time and money are given and given freely to secure it. But in one department, and that the most elemental and important in its need, we seem to take it for granted that little or no preparation is required. The result is, the young married woman too often steps into her home to preside over its destinies ignorant of almost everything that can build its foundation deep and secure. She may know every other form of mathematics save that which will enable her to use wisely her husband's income.

It is unnecessary to touch upon more than one point of this important subject. I therefore select the room in the home on which beyond all others its comfort and well-being must depend—the kitchen. Here the food is to be prepared and on the right preparation depend the health and the prosperity of the family. I say health, because every particle of improperly prepared food is more or less indigestible and must sooner or later make its grim and relentless demand

upon the system. I say prosperity, because the most generous income may be squandered in waste; for alas! it may be said in passing, no department knows more of cruel waste than the American kitchen of the present hour.

While America has the finest food products in the world, these products are unquestionably the most abused in preparation. This is one of the reasons why two hundred millions of dollars find their way annually to the pockets of merchants and hotel keepers in foreign cities. The traveler must be dull indeed if he does not bring from his experience a desire to improve these conditions in his own land.

The first step toward this should be the establishment of a department of cooking in every young woman's school in this country. This essential art, with its essential text-book, should be mastered by every woman. We should surround such instruction with every appliance and every well-appointed equipment that science can bestow. When this is done we shall find that no investment is more secure in its reward.

On such investment depends the prevalence of successful and well ordered homes, and on the successful and well ordered home depend not only the well-being, but the higher life of a people; the truest spiritual uplift will come only when the people know that

"Not soul helps body
More than body helps soul."

—Mary M. Adams.

Madison, Wisconsin.

Breads.

"Here is bread, which strengthens man's heart and therefore called the staff of life."

WHEAT BREAD.

About nine o'clock in the morning put a cake of Yeast-Foam to soak in warm water, enough to cover it; when it has dissolved stir in enough flour to make a batter. At noon, pour boiling potato water over a cup of flour, stir it well and add two mashed potatoes. When cool stir in the yeast. The sponge may be set early in the morning or in the evening. For four loaves of bread take one quart of warm water and flour enough to make a batter that will drop from the spoon; add the sponge. When light, put in one tablespoon of sugar, one of salt, one large spoonful of lard, melted, and add flour enough to make a dough. Knead it smooth, set to rise, and when it is light put it into pans. When it is light enough to be put into the oven it will not retain the pressure of the finger. Bake one hour.

—Mrs. P. W. Harns.

WHEAT BREAD.

Save the water in which potatoes have been boiled at noon and pour boiling hot over three or four medium sized potatoes which have been boiled and put through a ricer. Add enough flour to make a batter like muffins. When this sponge is lukewarm stir into it one-half cake Yeast Foam, which has been dissolved in half a cup of warm water and let it stand until the next morning. Do not keep in too warm a place or it will become too light and perhaps sour. In the morning take about two quarts of flour, a heaping tablespoon of lard, a tablespoon of sugar, heaping teaspoon of salt and a pint of boiling milk poured over the flour. Let it stand until cool and then break in an egg; mix up with the spoon, then knead stiff. Let it rise and knead again. Let it rise the second time, knead and put into pans which it half fills. When light enough to reach the top of the pans bake in good oven nearly an hour. The above amount makes three good-sized loaves.

—Mrs. W. E. Wolfrum.

BREAD.

At night dissolve one cake Yeast-Foam in one-half cup warm water. Mash fine three boiled potatoes and pour over them one pint of the water in which they were boiled; while hot add flour enough to make a moderately stiff batter. When

lukewarm add the dissolved yeast cake and let stand over night. In the morning add three pints warm water, two teaspoons salt and as much sifted flour as can be beaten in with a spoon. Let rise and when light add one and one-half tablespoons each of lard and sugar. Knead stiff and let rise again, then mould into five loaves, let rise, and bake forty-five minutes in moderate oven. Milk may be used instead of water, but should first be scalded and then cooled to lukewarm. —Mrs. David Fletcher.

FRENCH BREAD.

Wash three medium-sized potatoes and steam without removing the skins. Mash them thoroughly (skins and all) with half pint of flour, half pint of lukewarm water, and half ounce of salt. When well mixed put away for one hour in a place where the temperature is about 78 degrees Fahrenheit; then add half pint of good yeast; put in warm place for about nine hours. It may require a little more or less than nine hours, but the time may be known in this way—the compound will, after awhile, gradually and slowly foam for some time and then begin to fall. As soon as it begins to fall, mix about a cup of lukewarm water with it and strain through a sieve; mix what is strained with two pounds of flour and sufficient tepid water to make an ordinary dough. Knead thoroughly

and set away again in a warm place until it cracks on the top, which will probably be in about an hour; then put six pounds of flour in the bread pan and make a hole in the center, place in this some warm water and the cracked dough with two even tablespoons of salt. Knead the whole well with water enough to make an ordinary dough. The more the dough is kneaded, the lighter the bread; then shape the loaves, let rise, and bake for about an hour in a quick oven. To shape loaves of French bread, divide the dough as soon as kneaded into as many parts as you want loaves. Knead each part so as to form a sort of ball, then by rolling and pulling give it an elongated, sausagelike shape. When the dough is thus lengthened take a small rolling pin or a round stick, place it on top of the dough lengthwise, press on it and roll a little to and fro, so as to make a furrow in the middle. Have a cloth well dusted with flour, and place the loaves upon it with the furrowed side under; let rise as for ordinary bread, and place in baking pans with furrows on upper side. Dust the furrows well with flour to prevent them from closing in baking and rub the rest of the loaf with a cloth dipped in milk, which gives the shine seen on French bread. The pans used for baking should be shallow and broad enough to hold the loaf without crowding so there may be as much crust as possible. Half of the above recipe will make four medium-sized loaves of bread. —Mrs. C. A. Weil.

BREAD.

Two quarts flour, one quart lukewarm water or milk, one cake yeast, little salt and sugar. Work all together one-half hour, put in greased dish, let rise three hours. Mould in two loaves, let stand one and one-half hours. Bake one hour.

—Mrs. C. Muellenbach.

HOP YEAST.

Put a handful of hops in a bag, boil in two quarts of water with three good-sized potatoes. When the potatoes are cooked, mash fine, add hop water, half a cup sugar, two tablespoons salt and one of ginger. When cool add one teacup good yeast, put in a jar and keep in cool place.

POTATO YEAST.

Boil six large potatoes quite soft in two quarts water; take them up, mash very fine, then add one-half pint flour, pour on this the boiling potato water, stir well and when lukewarm add two yeast cakes which have been soaked in tepid water. When light put away in a cool place. This will keep three weeks in cool weather. One cup yeast will make four loaves. —Mrs. C. Gapen.

POTATO YEAST. (Fine.)

Boil twelve medium sized potatoes until tender and then put potatoes and water through a sieve. Mix one pint flour smooth with water, then turn into one quart boiling water and cook until it is like thin gravy; while hot add three-fourths cup each sugar and salt, and the strained potato water. When lukewarm add four yeast cakes soaked in water. Use one quart of this yeast to make four loaves of bread.

—Mrs. G. W. Jones.

BROWN BREAD.

1 cup sour milk,
½ cup sweet milk,
½ cup molasses,
1 teaspoonful soda,
½ cup white flour,
¾ cup cornmeal,
¾ cup graham flour.

Put in two one-pound baking powder cans and steam three and a half hours, then bake for fifteen minutes. Very nice with pork and beans.

—Mrs. P. W. Harns.

BROWN BREAD.

2 cups molasses,
2 cups sweet milk,
1 dessert spoon soda,
1 cup sour milk,
1 teaspoon salt,
1 cup corn meal,
1 cup rye meal,
1 cup graham meal.

Sift the three kinds of meal together several times add other ingredients, beat thoroughly, pour into a tin form, place in kettle of hot water and boil four hours; then remove the lid and set in the open oven to dry the top.

—Mrs. B. Fairbanks.

BROWN BREAD.

2 cups graham flour,
1 cup cornmeal,
1 cup molasses,
1 teaspoon soda in
2 cups sour milk,
2 tablespoons melted butter.

Steam three hours and then bake fifteen minutes.

—Minnie Wilmot.

BROWN BREAD.

1 cup sour milk,
1 egg,
½ cup sorghum.
1 teaspoon soda,
½ cup wheat flour,
2 cups graham flour.

Steam two hours. Bake twenty minutes.

—Gertrude Gross.

BOSTON BROWN BREAD.

1 cup cornmeal,
2 cups graham flour,
1 level teaspoon soda in
1 cup sour milk,
1 cup sweet milk,
1 teaspoon salt,
⅔ cup New Orleans molasses.

Steam three hours; put a cloth over top of steamer before putting cover on. —Mrs. J. W. Horner.

GRAHAM BREAD.

2 cups sour milk,
4 tablespoons sugar,
3 cups graham flour,
4 tablespoons melted lard,
1 even teaspoon soda in
1 tablespoon hot water
1 even teaspoon salt.

Stir all together well, and bake in slow oven nearly an hour. —Mrs. C. A. Weil.

GRAHAM BREAD.

1 cup molasses,
1 cup sour milk,
2 teaspoon soda (level),
$2\frac{1}{2}$ cups graham flour.
$\frac{1}{2}$ cup raisins.

Steam two hours, then bake twenty minutes.

—Mrs. Austin.

GRAHAM BREAD.

6 cups sifted graham,
3 cups sour milk,
$\frac{2}{3}$ cup sugar,
2 beaten eggs,
1 teaspoon salt,
1 heaping teaspoon soda,
$\frac{1}{2}$ cup lard.

Melt the lard and add last. Mould into two loaves and bake about an hour. —Mrs. Anna Corr.

GRAHAM BREAD.

3 cups graham flour,	1 egg,
1 cup wheat flour,	1 teaspoon salt,
2 cups thick sour milk,	1½ teaspoon soda,
½ cup white sugar,	1 teaspoon baking powder

Sift the wheat flour, sugar, salt, baking powder, and soda together several times; add graham, milk and beaten egg but do not beat much.

—Mrs. John Conrad.

GRAHAM BREAD.

Mix one quart of warm water and one yeast cake with enough wheat flour to make a nice sponge, let rise over night; in the morning add four tablespoons sugar, one-third cup butter, four tablespoons molasses and one-half teaspoon salt. Mix stiff with graham flour, let rise until light, then mould into loaves, let rise and bake one hour in moderate oven.

OATMEAL BREAD.

Boil two cups oatmeal ten minutes, when cool add one-half cup molasses, and one-half a yeast cake soaked in warm water, let rise over night; in the morning add two tablespoons sugar and one-half teaspoon salt, mix stiff with wheat flour, let rise, mould into loaves and when light bake one hour and a quarter in a moderate oven.

—Nora O'Connell.

RALSTON'S HEALTH BREAD.

2 pints Ralston flour,
1 pint wheat flour,
1 pint warm water,
1 cup yeast,
½ cup molasses,
½ teaspoon soda,
Little salt.

Mix all together, let rise, then knead into two loaves, using one more cup Ralston flour while kneading. Let rise and bake one hour. —Beata Hirth.

RYE BREAD.

To set the sponge take about a quart or quart and a half of rye flour, mix well with two quarts of sour milk or buttermilk heated lukewarm with hot water, and one-half cup of brewers' yeast. Put in a warm place to rise, which usually takes from three-quarters of an hour to one hour. When light add a tablespoon of salt and about two quarts of wheat flour; knead well and set to rise again for about an hour; then make into loaves and let rise again. Bake one hour. This makes three loaves. —Meta Pick.

SALT-RISING BREAD.

Put one-half teaspoon each of salt, soda and sugar in a quart dish, add one pint warm water, and flour to make thick batter, cover and set in a warm place. In about five hours, or when the quart dish is nearly full, take the quantity of

milk or water which is required to make the needed amount of bread, mix with the yeast and put in enough flour to make dough quite stiff; let rise, then mould into loaves, let rise again and bake. Milk makes whiter bread but water is nearly as good. This bread requires great care, but when properly made is fine grained and delicious.

—Mrs. C. D. Dunlap.

CORN BREAD.

2 cups Indian meal,
1 cup flour, little salt,
3 tablespoons baking powder dissolved in boiling water,
2 eggs beaten in
2 tablespoons hot lard,
Enough sweet milk to make a soft batter.

Put in a hot, shallow, greased tin and bake in quick oven. While serving, keep the bread hot in a napkin.

—Mrs. C. Muellenbach.

STEAMED CORN BREAD (Southern).

2 cups flour,
1 cup cornmeal,
1 cup raisins,
½ cup sugar, little salt.

Stir in enough sour or sweet milk to make a thick batter; if sour milk use one even teaspoon of soda for every cup of milk, and if sweet milk use three even teaspoons of baking powder. Very nice with baked beans.

—Mrs. C. A. Weil.

BISHOP WILLIAMS' JOHNNY CAKE.

1 cup yellow meal,
1 cup wheat flour,
1 cup sweet milk,
¼ cup sugar,
3 tablespoons melted butter,
2 unbeaten eggs,
½ teaspoon soda,
1 teaspoon cream tartar,
Pinch of salt. Bake 20 minutes.

—Mrs. R. Hunter.

JOHNNY CAKE OR CORN PONE.

2 cups cornmeal,
1 cup flour,
2 cups sour milk or buttermilk,
½ cup brown sugar,
1 egg, pinch of salt,
1 teaspoon soda dissolved in a little milk.

After it begins to brown baste with melted butter, which will be found a great improvement.

—Mrs. R. S. Lynch.

JOHNNY CAKE (Fine).

¾ cup cornmeal,
¼ cup flour,
1 cup sour cream,
1 egg,
1 teaspoon soda (in flour),
Little sugar and salt.

—Mrs. Henry Wittenberg.

JOHNNY CAKE.

1 cup cornmeal,
1½ cups flour,
2 teaspoons baking powder,
2 tablespoons sugar,
1 teaspoon salt,
1 pint sweet milk,
2 eggs,
1 tablespoon melted butter.

Mix in the order given, pour into buttered pan and bake in moderate oven.

—Mrs. S. S. Barney.

JOHNNY CAKE.

1 pint sour milk or buttermilk,
⅔ cup sugar,
2 cups cornmeal,
1 cup flour,
1 egg,
1 teaspoon soda,
½ teaspoon salt,
Butter size of an egg.

—Mrs. P. W. Harns.

BAKING POWDER BISCUIT.

4 cups flour,
3 heaping teaspoons baking powder,
1 large tablespoon lard,
little salt,
Sweet milk enough to make soft dough.

Mix little as possible. Bake in quick oven.

—Mrs. B. S. Potter.

BAKING POWDER BISCUIT.

1 cup sweet milk,
1 heaping tablespoon lard,
3 teaspoons baking powder,
Flour to mix soft.

Put lard in mixing bowl with a pinch of salt, add a cup of flour, stir well together with a spoon, add milk, and flour enough to make a soft dough. Stir briskly, turn on floured moulding board, roll, cut into biscuit and bake in a quick oven twenty minutes. These biscuits should be made, and in the oven, in five minutes time. This dough makes fine short-cake. —Mrs. A. Rice.

CREAM BISCUIT.

6 ounces powdered sugar,
6 ounces flour,
6 eggs.

Beat the yolks with sugar and flour; whisk the whites, and mix all together. Add whipped cream in proportion to the sugar and flour, stir carefully, pour into moulds or paper cases and bake. —Miss Marie Klumb.

DROP BISCUITS.

1 pint flour,
1 heaping teaspoon baking powder,
1 large tablespoon lard,
1 teaspoon salt.

Mix with milk to a batter, about as thin as for gems; bake in greased gem pans in a quick oven.

—Mrs. R. S. Lynch.

GRAHAM BISCUIT.

For the yeast, pour four cups boiling potato water over two cups flour. When lukewarm, add one cake yeast foam which has been dissolved in cold water. Let stand two days, then in the morning take

1 cup of this yeast,
2 cups lukewarm water,
2 unbeaten eggs,
½ cup cream,
1 teaspoon salt,
1 cup wheat flour,
7 cups graham flour.

Mix well together, let rise, not too light, knead, let rise again, mould into biscuit and bake. If preferred more flour and less graham may be used.

—Mrs. Otto Steiner.

RAISED BISCUIT.

1 rounded tablespoon butter melted in
1 pint hot milk; when lukewarm stir in
1 quart flour; add
1 beaten egg, a little salt and
1 teacup yeast.

Work into smooth dough. If winter, set in a warm place, if summer, in a cool one, to rise over night. In the morning work softly and roll out one-half inch thick. Cut into biscuit and set to rise for thirty minutes, when they will be ready to bake.

—Mrs. C. W. Williams.

RAISED BISCUIT (Fine).

1 yeast cake dissolved in
¼ cup warm water, then add
2 tablespoons flour and let rise.

When light, add

1 pint warm milk,
½ cup lard,
½ cup butter,
½ cup sugar,
1 or more unbeaten eggs,
Pinch of salt.

Mix with a spoon and add flour enough to make a nice dough, let rise, add more flour and mix thoroughly (fifteen minutes or more), let rise, mould into small biscuit, let rise again, and bake ten minutes.

—Mrs. A. Husting.

TEA BISCUIT.

1 tablespoon sugar,
1 teaspoon salt,
1½ teaspoons baking powder,
1 quart flour,
2 tablespoons melted butter,
Milk to make nice dough.

Sift sugar, salt, baking powder and flour together, then add the butter, and milk enough to roll out. Bake in a quick oven. If oven is not hot enough use less butter and more milk.

—M. Bradford.

YEAST BISCUIT.

1 pint milk,
2 cents worth of yeast,
2 tablespoons lard,
2 tablespoons sugar,
1 teaspoon salt,
2 quarts flour.

Mix the yeast and milk with flour enough to make a soft sponge; when light add lard, sugar, salt and flour; let rise, mould into biscuit, let rise again and bake.

—Mrs. Matthew Regner.

BREAKFAST ROLLS (Fine).

1 egg, beaten very light,
1 cup sweet milk,
1 tablespoon melted butter, little salt,
1 tablespoon sugar,
½ teaspoon soda,
1 teaspoon cream tartar
1 cup flour.

Drop into hot gem rings and bake in quick oven.

—Margaret Ross.

PARKER HOUSE ROLLS.

Boil one pint sweet milk, when partly cooled melt in it two tablespoons sugar and one tablespoon lard or butter, when lukewarm, add one-half cup of yeast or two cents worth compresed yeast, mix in flour enough to make a thin batter and let rise; when light add more flour and knead from ten to fifteen minutes, when light again knead into biscuits, let rise, bake twenty minutes. —Elizabeth Dunham.

ROLLS.

2 quarts flour,
1 tablespoon sugar,
1 teaspoon salt,
1 egg,
1 pint cold boiled milk,
1 yeast-cake dissolved in
½ cup lukewarm milk,
Butter size of egg.

Melt the butter and after the yeast cake is dissolved mix ingredients together and let rise until very light Roll out, cut round, spread with melted butter and lap half over the other side; let rise again and bake twenty minutes.

—Mrs. Joseph Ott.

ROLLS (Excellent).

1 quart milk,
1 pint water,
3 tablespoons lard,
2 level teaspoons sugar,
3 level teaspoons salt,
1 cake compressed yeast,
Flour.

Heat milk and water and pour scalding hot over the lard, sugar and salt, let stand until cool, then add one cake dissolved yeast and stir in flour with a spoon until the batter is stiff enough to pour out on moulding board; mould lightly ten minutes, using no more flour than is necessary; let rise, make into rolls, handling little as possible. This makes one hundred and nine rolls. —Mrs. A. Rice.

GRAHAM GEMS.

1 egg,
1 pint milk,
Pinch of salt,
Little wheat flour,
Graham flour to make drop batter,
1 teaspoon baking powder.

Drop in hot gem pans and bake quickly. Iron pans are best. —Mrs. Geo. Thode.

GRAHAM GEMS.

1 egg, little salt,
4 tablespoons sugar,
½ cup sour cream,
1 cup buttermilk,
½ teaspoon soda,
Graham flour enough to make medium batter.

—Minnie Brecken.

GRAHAM CRACKERS.

¼ cup butter,
½ cup sugar,
1 white of egg, (beaten),
Graham to roll thin.
1 teaspoon cream tartar,
½ teaspoon soda in ½ cup water.

GRAHAM STICKS.

2 quarts flour,
½ cup butter, little salt,
2 cups water or milk.

Mix stiff with graham, roll thin as cookies, cut in squares and roll into sticks. —Mrs. Miles.

BREAD STICKS.

Melt one-quarter cup butter, one tablespoon sugar and little salt in one cup hot milk. When partially cool add one-quarter cake compressed yeast which has been dissolved in three tablespoon warm milk, the beaten white of an egg and about four cups flour. Knead until smooth, let rise, shape into small balls and roll into sticks a half foot long. Let them rise slowly and bake in moderate oven.

CREAM MUFFINS (Southern).

1 pint cream,
5 eggs,
1 teaspoon baking powder,
A little salt,
Flour enough to make like fritter batter.

Bake in muffin tins or drop in large pan. To be eaten hot. Very delicious. —Mrs. W. E. Wolfrum.

MUFFINS.

1 cup milk,
½ cup sugar,
1 tablespoon melted butter,
3 teaspoons baking powder,
3½ cups flour,
3 beaten eggs.

Put in flour last and do not stir much. Bake ten minutes in a hot oven. —Ida M. Helms.

MUFFINS.

1 quart sour milk,
2 eggs,
1 teaspoon salt
1 teaspoon soda,
6 cups flour,

Bake in a quick oven. Half this recipe is enough for a small family. —Mrs. R. S. Lynch.

MUFFINS.

½ cup butter,
2 tablespoons sugar,
1 egg,
1 cup milk,
3 teaspoons baking powder in flour.

Cream butter and sugar, add egg, milk, and flour enough to make a batter like gems. —Mrs. Geo. Thode.

OLD TIME MUFFINS.

½ cup butter,
2 tablespoons sugar,
2 eggs,
1 pint milk,
½ cake compressed yeast,
A pinch of salt,
Flour enough to make drop batter.

Beat very thoroughly. Let rise; drop in muffin tins and bake from twenty minutes to half an hour in a very hot oven. This will make sixteen muffins. Make before noon if wanted for supper or at night if intended for breakfast.

—Mrs. Mary Lewis.

POP OVERS.

3 cups milk, 3 cups flour,
3 eggs, A little salt.

Beat the eggs until light, add to the milk, and then add the flour, a little at a time. Two tablespoons to a puff.

—Mrs. P. W. Harns.

RYE DROP CAKES.

1 pint milk, 1 tablespoon sugar,
3 eggs, ½ teaspoon salt.

Stir in enough rye flour to make like pancake batter. Bake in muffin tins one hour.

CORN FRITTERS.

1 pint grated sweet corn, 1 egg; pepper to taste,
1 cup flour, 1 teaspoon salt

Drop into boiling lard. —Mrs. Eliza Weil.

FRITTERS.

1 pint sweet milk, 1 quart flour,
4 eggs; little salt, 3 teaspoons baking powder.

Drop in hot lard. Serve warm with maple syrup.

—Mrs. P. W. Harns.

FRITTERS.

1½ teaspoons baking powder,
½ teaspoon salt,
1¾ cups flour,
½ cup milk,
4 eggs.

Sift flour, salt and baking powder together; mix the beaten eggs with the milk, then mix all together thoroughly. Add more milk if needed to make the proper consistency; drop from spoon in hot lard. —Mrs. E. C. Pors.

WAFFLES.

1 quart sour cream,
1 cup sweet milk,
½ teaspoon salt,
5 eggs,
1 teaspoon soda,
Flour enough to make a good batter.

—Mrs. Eliza Weil.

BUCKWHEAT CAKES.

Put into a large earthern pitcher, one quart of warm water or half water and milk, one teaspoon salt, then stir in enough buckwheat flour for rather stiff batter; lastly add a cup of yeast, stir until smooth and cover warm to rise over night. In the morning, add a small level teaspoon soda dissolved in a little warm water. Some prefer one-third cornmeal. —Mrs. Ada Tower.

EGG PANCAKES.

Mix one pint of flour, three-quarters pint sweet milk and a pinch of salt. Separate three eggs, add the beaten yolks to the batter which must not be too thin. Just before baking stir in the whites of the eggs beaten to a stiff froth. This batter makes two pancakes the size of the skillet; bake in plenty of butter and serve with apple sauce.

—Mrs. Emma Wilkie.

FRENCH PANCAKES.

3 eggs,	1 teaspoon sugar,
1 cup milk,	1 cup flour,
1 teaspoon butter,	Pinch of salt.

Beat the yolks and add milk, butter, sugar, flour, salt and lastly the beaten whites.

—Mrs. August E. Winkler.

POTATO PANCAKES.

Fourteen large potatoes grated raw; after standing a few minutes drain off the liquid, then add a little salt, two well beaten eggs, one heaping tablespoon flour and a little baking powder; fry on a griddle greased with a mixture of butter and lard.

—Mrs. Charles Weber.

POTATO PANCAKES.

12 large potatoes, ½ teaspoon salt,
3 heaping tablespoons flour, 2 eggs,
1 teaspoon baking powder, 2 cups boiling milk,

The potatoes are to be peeled and grated into cold water, which keeps them white. When all are grated drain off the water, and pour the milk over them, stir in eggs, salt, and flour mixed with baking powder. Bake like other pancakes, allowing more lard and butter. Serve with stewed apples or preserved fruit. —Mrs. George Kuelthau.

POTATO CAKES.

To a cup of cold mashed potato add a tablespoon of milk, a small piece of butter, salt and pepper to taste, and flour enough to make a soft dough, roll out, cut with biscuit cutter and fry slowly on a greased griddle. Turn but once.

PANCAKES.

One scant pint sour milk, sour cream or buttermilk, two eggs; sift one teaspoon soda and one-half teaspoon salt into one pint flour and mix thoroughly; beat flour and milk together well, add the beaten yolks and lastly the whites beaten stiff. One-half or one-third cornmeal or graham mixed with the flour makes a nice variety. Good flour or buckwheat pancakes can be made with sour milk and soda, or buttermilk and soda, without eggs. —Mrs. R. S. Lynch.

FRENCH TOAST.

Beat an egg well with one-half cup milk, add a little salt, dip slices of stale bread into the mixture and fry in butter.

—Mrs. C. A. Weil.

GERMAN TOAST.

Dip slices of stale bread first in milk, then in beaten eggs and brown on a buttered griddle.

Dip thin slices of bread in a thin batter made of two eggs, one cup milk, one teaspoon baking powder, and flour; fry in hot lard.

CAMPING SANDWICHES.

Butter slices of bread and spread with mustard; over the mustard lay thin slices of cheese; on the top of the cheese place a layer of minced sardines seasoned with salt, pepper and vinegar. —Katherine M. Bowen.

CHICKEN SANDWICHES.

Chop cold, cooked chicken and tongue very fine, add one-fourth the quantity of finely chopped, blanched almonds, a little seasoning and lemon juice. Spread on thin slices of buttered bread.

DATE SANDWICHES.

Wash, dry and stone the dates, mash to a pulp, add an equal quantity of finely chopped English walnuts; moisten slightly with a little lemon juice; spread smoothly on thinly sliced brown bread.

FRUIT SANDWICHES.

Roast, blanch and chop one-half cup peanuts, mix with one-half cup each fresh figs and raisins which have been cut fine. Moisten with orange juice and spread on thin slices of white bread. —Mrs. C. A. Silberzahn.

PEANUT SANDWICHES.

Chop the peanuts fine as meal, mix with butter and spread on thin slices of bread; or spread the bread with butter, add a layer of finely chopped nuts and sprinkle with cheese and salt. —A. Pries.

PICNIC SANDWICHES.

4 hard boiled eggs, 1 can potted ham,
¾ cup butter, 1 teaspoon mustard.

Spread slices of bread with a mixture made of the powdered yolks, butter and mustard. Chop whites very fine, mix with the ham and put between the slices.

SANDWICHES.

Fill thin, buttered slices of rye bread with boiled or raw ham chopped fine with a little onion; or fill with salted sardines or herring freshened in water, chopped fine and mixed with sliced hard boiled eggs. —Grandma Pick.

Soups.

"Cheerful looks make every dish a feast,
And 'tis that that crowns a welcome."

A PLAIN BEAN SOUP.

Put over one pint of beans in cold water. Let boil about ten minutes, then add a teaspoon of soda, let boil five minutes longer, then strain through a colander. Place the beans again on the stove, adding two quarts of boiling water, one-quarter of a pound of salt pork, and a small onion fried in a little butter but not browned. Add salt and pepper to taste. Boil three hours, or until beans are soft; rub them through a strainer. Let boil up again, and serve with croutons. —Mrs. C. H. Miller.

BEAN SOUP (German).

Put one pint of beans in two quarts of cold water, let boil one-half hour, then strain through a colander. Place beans again on stove adding one and one-half quarts boiling water, one-fourth pound bacon, one large potato cut in small pieces, one small onion cut fine, and salt and pepper to taste.

Let boil until beans are soft. Brown one tablespoon lard and flour, add to the soup. Add water if soup is too thick.

—Mary Bertram.

BEEF TONGUE SOUP.

A fresh beef tongue and two pounds of beef or soup bone; wash carefully; cover with boiling water; add an onion, a carrot, three or four pieces of celery, two bayleaves, three peppercorns, a little salt, and enough tomatoes to color. Simmer four hours, strain, and serve. —Grandma Pick.

BERRY SOUP.

One quart of berries or stoned cherries, mash and bring to a boil in two quarts water, then quickly stir into this four heaping tablespoons farina or sago. Boil ten minutes, then add sugar to taste, butter the size of a walnut, the yolks of two eggs, and pinch of salt. Serve warm or cold, with or without croutons. —Mrs. E. Hoyer.

BOUILLON.

To a large shin of beef, which has been cut in small pieces, allow five small dippers of cold water. Let come to a boil quickly, taking off the scum as it rises, then add one onion and a tablespoon of salt. Set back on stove and let boil slowly for four hours. A head of celery put in whole, after peeling, improves the flavor. It is best to cook the soup the day before needed. —Mrs. William A. Pors.

CREAM OF ASPARAGUS SOUP.

One quart of asparagus after it is cut in pieces, cook in as little salt water as possible. When done, mash through colander, put back in kettle, add one and one-half quarts milk, let come to a boil, season with butter, pepper and salt.

—Mrs. R. S. Lynch.

CREAM SALMON SOUP.

Remove oil, skin and bones from one-half can of salmon, rub to a paste. Scald one quart milk with a slice of onion and bit of bay leaf. Add salmon and two teaspoons each of flour and butter which have been rubbed to a cream. Serve with croutons. —Mrs. Paul Rix.

MILK SOUP.

Boil three medium sized potatoes and three medium sized onions in one pint of water until tender, then put all through a colander. Brown one tablespoon butter and one tablespoon flour in the kettle, then turn the soup back into kettle, stirring slowly; boil up, then add one pint sweet milk and season with salt and pepper. Butter stale bread, cut in squares, brown in oven, and serve with soup.

—Mrs. H. Sievers.

MILK SOUP.

1 quart sweet milk, ½ tablespoon butter,
2 tablespoons sugar, Pinch of salt.

Let come to a boil. Beat two eggs well and add to the soup. Serve with crackers. If preferred, use two spoons of rice or sago instead of the eggs.

—Mary Bertram.

MUTTON BROTH.

Three pounds of lean mutton, cut into small squares, three quarts of water; cover, and boil slowly two hours; add a quarter of a cup of rice which has been soaked in warm water enough to cover it, cook slowly an hour longer, stirring from time to time. Strain and thicken with a little flour; salt and pepper to taste. Particularly nice for invalids.

—Mrs. James Friedlander.

MUTTON SOUP.

To the broth of a boiled leg of mutton add one quart of milk, thickened with flour stirred smooth. Season with salt, pepper, a little parsley and celery root or celery salt. To this add three tablespoons of rice, which has been boiled soft in a little of the broth. Pour slowly upon two eggs which have been well beaten in the tureen.

—Mrs. S. S. Barney.

ONION SOUP.

Melt two tablespoons butter in a spider, when it bubbles add four large onions cut in slices; let them simmer, without browning, half an hour, then stir in a slightly heaping tablespoon of flour; when it thickens, pour in gradually a pint and a half of boiling milk. Season with salt and pepper, press through a sieve and return to the fire. While it is getting hot beat together two egg yolks and half a cup of cream, remove the soup from the fire, stir the eggs and the cream into it rapidly, pour at once into a tureen and serve.

—A. Pries.

OX TAIL SOUP.

1 oxtail,	1 ounce butter,
½ turnip,	1 ounce flour,
½ carrot,	2½ quarts water,
1 onion,	1 teaspoon browning,
4 cloves,	Salt, pepper and herbs.

Divide the tail into joints, remove the fat, melt the butter in a stewpan, and brown the pieces of tail in it. Cut the onion into slices, throw them into the pan to brown with the tail. Add the hot water, vegetables, herbs, cloves, salt, pepper, and the browning. Let all simmer slowly for two and a half or three hours. When the pieces of tail are cooked, take them from the pan, put them aside to keep hot; strain

the soup; thicken it with flour, mixed to a smooth paste with a little cold water. Let the soup boil a few minutes, then pour into a tureen and add the pieces of tail. If the soup is preferred clear, omit the flour. —Grandma Pick.

OYSTER SOUP.

1 quart oysters, 1 teacup cream.
2 quarts milk,

Put all together cold, set on stove and cook until the oysters curl or seam (under no circumstances allow them to boil). Salt and pepper to taste. —H. Hunter.

OYSTER SOUP.

One quart boiling water, one quart good rich milk; season with pepper and salt to taste. Let come to a boil, then add one quart of oysters and a piece of butter the size of an egg; let it boil up once, remove from fire and serve immediately. —Mrs. W. T.

PLAIN SOUP.

Take three pounds of soup beef and a small bone from a leg of veal, cover with cold water and boil down half, then skim, season with salt and pepper, and add a good sized carrot, a head of celery, and an onion cut in two parts.

—Mrs. F. Lauer.

POTATO SOUP.

Boil one stalk of celery and six good sized potatoes in salted water until tender, then mash through a sieve and thin with one quart of milk. Season with one tablespoon of butter; pepper and salt to taste. —Minnie Wilmot.

SPLIT PEA SOUP.

Soak a quart of peas in a gallon of lukewarm water over night. In the morning boil with a few potatoes, a celery root, a little parsley, and an onion two hours. When boiled down to half the quantity take out the vegetables and press through a colander. If the soup is too thin put a piece of butter in a saucepan with a spoonful of flour; let it boil, stir in part of the soup briskly and add to the whole. Have some croutons ready in the soup tureen and serve. Season with salt and pepper to taste. It is nice after the soup is strained to boil some little sausages in it and serve as an entree. —Mrs. James Friedlander.

SPLIT PEA SOUP.

Put one cup of dried split peas on to boil in three pints of water, with a piece of ham or bacon to flavor. When the peas are soft, rub through a strainer, and put on to boil again; boil together a large tablespoon each of butter and flour and add to the strained soup while boiling; also add one teaspoon of sugar, and salt and pepper to taste. Let it boil five minutes; serve at once with croutons. —Mrs. C. H. Miller.

STOCK FOR CLEAR SOUP.

Two pounds of shin of beef, one onion, one carrot, one turnip, half teaspoon peppercorns, three pints of water, one bunch of sweet herbs, and small piece of white part of celery. Cut the meat into small pieces, put into a saucepan and pour water over it. Let it come to a boil, then skim it carefully; throw in a saltspoon of salt, and after a few minutes skim the stock again. Let it simmer slowly for an hour. Cut the vegetables in pieces and add them with the herbs and peppercorns to the stock; then let all simmer together four hours longer. Strain the stock, setting it aside till cold. When wanted for use, remove every particle of fat, put the stock into the saucepan with two ounces of fresh meat, a small piece of carrot, the same of turnip, celery, and onion, and a small bunch of herbs. Let them simmer for a short time. This gives a fresher taste to the soup. Strain as before. For vermicelli, rice, sago, and macaroni soups it is sufficient to strain the stock through a clean cloth, but for clear soup it must be cleared as well as strained. —Mrs. F. Lauer.

TO CLEAR SOUP STOCK.

Place the stock in a saucepan over a brisk fire. When boiling, add the white of an egg to each quart of stock, proceeding as follows: Beat the whites of the eggs well in a little water, then add a little hot stock, beat to a froth, pour

gradually into the pan, then beat the whole hard and long. Allow it to boil up once, and immediately remove and strain through a thin flannel cloth. Rice, sago, pearled barley, vermicelli and macaroni are desirable additions to meat soups; the first three are used in the proportion of one-half teacup to three quarts of soup; wash and soak. Rice requires one-half hour boiling in the soup. Sago cooks in fifteen minutes. Barley should be soaked over night, boiled alone in a little water till tender and added to the soup just before serving. Vermicelli and macaroni, broken and washed thoroughly, should be boiled in soup one-half hour. Rolled oatmeal is a good substitute for rice.

TOMATO BISQUE.

1 quart tomatoes,	½ teaspoon soda,
1 teaspoon salt,	1 quart milk,
½ teaspoon pepper,	Little butter.

Stew the tomatoes, adding the pepper, salt, and butter. When done, strain the tomatoes, turn back into the kettle, and let just come to a boil; stir in the soda and add the milk. Let the soup cook a few minutes and serve immediately.

—Mrs. Carrie L. Oliver.

CREAM OF TOMATO SOUP.

To one can of tomatoes (or four large raw ones) add one quart of water and one medium sized onion, sliced fine. Let simmer twenty minutes and strain. Cream together one large tablespoon of butter and one of flour, put it into the soup kettle and, when melted, add the strained tomatoes slowly, stirring constantly so that it will not be lumpy. Season with one teaspoon of sugar, one of salt, one of pepper, and one of celery salt. Last of all add one-half cup of sweet cream and serve. —Mrs. S. S. Barney.

TOMATO SOUP.

Slice three potatoes, four tomatoes, add water, a tablespoon of butter, salt and pepper to taste. Boil one hour; stir in yolk of one egg and serve. —Mrs. D. T. Keeley.

TOMATO SOUP.

One can tomatoes, one quart water, one-half teaspoon salt, two cloves, two allspice, two peppercorns. Simmer one and one-half hours. Fry in butter, the size of an egg, one tablespoon chopped parsley and one tablespoon chopped onion until a nice brown. Add to the above, boil up and strain. Serve with a few dice of toast in each dish. Toast:—Butter a few slices of bread on each side and cut into dice. Brown them in the oven while the soup is cooking.

—Mrs. Frances E. Ott.

VEAL SOUP.

Take a couple of veal shanks and a piece off the neck; boil in two quarts of water; add parsley, onion, and asparagus, cut up into small pieces. Strain and thicken with yolks of two eggs. Very nice for the sick.

—Mrs. James Friedlander.

VEGETABLE SOUP.

Put a nice soup bone in cold water at eight o'clock in the morning, and let it boil slowly for three hours, skimming occasionally, removing every bit of fat. At ten o'clock put over the vegetables, cut fine, in another kettle. Use cabbage, carrots, onions, one small turnip, a handful of green peas if in season, and a few celery leaves, or roots of celery. About half past eleven strain soup from beef into the kettle of vegetables, and put in a handful of oatmeal, or a few noodles or dumplings. Cut meat in little squares, add to soup, and, just before serving, add the beaten yolk of one egg. About fifteen minutes before soup is done, add one tomato, cut up, and a few chopped parsley leaves. Season both, the soup and vegetables, with salt, pepper, and a dash of cayenne. Remove celery leaves before serving. This soup is very nice warmed over.

—Mrs. F. Lauer.

WATER SOUP FOR INVALIDS.

Cut a little stale bread into thin slices; put in a bowl, add a lump of butter, the size of a walnut, and a little salt; pour boiling water over cover closely for a minute, then add a tablespoon of sweet cream and serve.

—Mrs. C. H. Miller.

BREAD DUMPLINGS.

When bread is ready to mould into loaves, cut off pieces the right size for dumplings, and drop without moulding, into boiling soup. If not crowded in the kettle and the cover is kept on, they will be nice and light when done.

CROUTONS.

Cut two slices of bread into small dice. Have some butter hot in a saucepan, throw in the dice and brown nicely on both sides. Serve with split pea, bean, and potato soups.

—Mrs. James Friedlander.

DUMPLINGS.

Boil one cup of milk with one big spoon of butter; then stir in, gradually, dry flour until the mixture cleaves from the pan in a ball; then add two eggs, a little salt, one teaspoon sugar. Mix well and drop from spoon in boiling soup.

—Mrs. Fred Haase.

DUMPLINGS.

2 cups sour cream, 1 teaspoon salt.

2 teaspoons baking powder,

Flour to mix as thick as possible with a spoon; drop in boiling soup from a tablespoon. —Mrs. G. W. Jones.

DUMPLINGS FOR SOUP.

Stir piece of butter, size of walnut, to a cream; add a little salt, little grated nutmeg and one egg. Beat well and add two good tablespoons toasted bread crumbs. Let stand for a short time, then mould to size of hickory nuts and put in boiling soup. Let boil fifteen minutes.

—Mrs. Arthur Franckenberg.

EGG BALLS.

Yolks of two hard boiled eggs, half as much boiled potato, while hot, one teaspoon chopped parsley, cayenne pepper and salt to taste, one yolk of egg, raw. Mash all together, flour the hands, mould into balls size of cherries, and drop in boiling soup just before taking from the fire.

—Cora Green.

FARINA DUMPLINGS.

One cup of soup, one-fourth cup of farina; let boil, remove from stove, add one egg and nutmeg to taste. Let drop into soup from a tablespoon and boil five minutes before serving. —Mrs. D. T. Keeley.

LITTLE CRACKER DUMPLINGS FOR SOUP.

Stir butter, the size of an egg, with two eggs, then add six soda crackers, rolled fine, a pinch of salt and a little grated nutmeg. Roll the dumplings with a little flour, drop into soup and boil from ten to fifteen minutes.

—Mrs. Henry Rolfs.

LIVER DUMPLINGS.

To one calf's liver chopped very fine, add two beaten eggs, salt and pepper to taste, pinch of allspice and nutmeg (or a little parsley), flour or bread crumbs to stiffen. Drop in boiling salted water, a tablespoonful at a time. Serve with drawn butter sauce. —Mrs. C. A. Silberzahn.

MARROW BALLS FOR SOUP.

Chop the marrow from a large soup bone, stir into it a well beaten egg, two tablespoons cold water or soup stock, a dash of nutmeg, a little chopped parsley, salt, and a large biscuit, or roll, soaked in sweet milk, and chopped; mix to the consistency of dumplings. Drop from a spoon into the hot soup, or they may be rolled in the hand first to give them a round shape. —Mrs. F. Lauer.

MEAT DUMPLINGS.

To five cents worth of chopped beef add beaten yolk of one egg, salt, pepper, one large boiled potato (grated), beaten white of one egg, and bread, soaked in water; form into balls, drop into boiling soup. When they come to the top they are done and must be served at once.

—Mrs. Herman Gerlach.

NOODLES FOR SOUP.

Mix one or two eggs with flour until it is so stiff you can not stir it; then put the dough on the moulding board and knead until the dough is quite stiff. Roll out as thin as possible. When dry, cut into strips, double up and cut as fine as possible; spread lightly to dry. Boil five minutes.

—Hortense Weil.

POTATO DUMPLINGS.

To two quarts of boiled potatoes, grated, add one egg, one cup farina, two cups of bread cubes fried in butter, and one-third of a small onion; form into balls and steam twenty-eight minutes. —Mrs. Charles A. Silberzahn.

POTATO DUMPLINGS.

To about a dozen cold boiled potatoes, grated, add four well beaten eggs, a little salt, pepper, and enough flour to form into round balls. Do not make dough too stiff. Boil in salt water about twenty minutes and serve with saurbraten or browned butter. Water must be boiling when dumplings are put in. —Mrs. A. B. Liebermann.

SCALDED DUMPLINGS FOR SOUP.

One cup of milk, one cup of flour, one-half teaspoon of butter, little mace, a pinch of salt and of sugar. Let boil until it leaves the sides of the dish. When cool, add three eggs. Take pieces, size of a bean, and drop in boiling soup.

—Mrs. Chas. A. Silberzahn.

SCHWAMM DUMPLINGS.

Melt butter, the size of two eggs, in a dish; stir in four tablespoons flour, a pinch of salt and one-half cup boiling water or stock; stir briskly until it cleaves from the sides of the dish; then add three eggs, one at a time; stir well, and drop from teaspoon in boiling soup. Boil about fifteen minutes.

—Mrs. F. Lauer.

Salads.

"Some cold salad is before thee set,
Fall on and try thy appetite to whet."

CREAM DRESSING FOR SALAD.

3 eggs (beaten),
6 tablespoons cream,
3 tablespoons melted butter,
1 teaspoon salt,
1 teaspoon mustard,
½ teaspoon pepper,
1 teacup vinegar.

Beat ingredients thoroughly, heat, and stir constantly until thickened; when cool, mix with salad.

—Mrs. Chas. A. Silberzahn.

DRESSING NO. 1.

2 egg yolks,
½ teaspoon mustard,
1 teaspoon sugar,
½ pint olive oil,
1 teaspoon vinegar,
1 white of egg.
Little salt and red pepper.

Put yolks in cold soup plate; add mustard, salt, pepper and sugar; beat together well, then add olive oil, a few drops

at a time, until as thick as butter; while beating add vinegar, little at a time. A little Worcestershire sauce improves it. Add beaten white of egg last. Line bottom of salad dish with lettuce leaves, and serve on lettuce leaves.

—Mrs. C. A. Adams.

EXCELLENT SALAD DRESSING.

Boil five tablespoons vinegar and stir into it the well beaten yolks of five eggs; take from the stove as soon as it thickens. While hot add a piece of butter, size of a small egg, and one teaspoon of a mixture composed of five teaspoons salt, one heaping teaspoon mustard, one level teaspoon cayenne. When cold, add one-half pint of cream, whipped stiff, and juice of half a lemon. This is most excellent for salmon salad composed of equal quantities of canned salmon and celery.

—Mrs. N. B. Lawson.

MAYONNAISE DRESSING.

2 egg yolks, 1 lemon (juice).

½ pint olive oil,

Beat yolks thoroughly with Dover egg beater, add lemon juice, then gradually add the oil (about half a teaspoon at a time) and beat thoroughly until all oil is used. This recipe makes about one pint of dressing.

—Mrs. A. P. Chapman.

MAYONNAISE DRESSING NO. 2.

2 egg yolks,
2 saltspoons salt,
1 saltspoon pepper or pinch cayenne,
1 teaspoon dry mustard,
½ pint olive oil,
3 tablespoons cider vinegar.

To prevent curdling beat with wooden spoon the yolks, salt, pepper, and mustard together before adding the oil, which must be stirred in gradually a few drops at a time, taking care to blend each portion with the egg before adding more, stirring constantly until a thick paste is formed and the mixture has a glossy instead of a velvety appearance; then add a few drops of vinegar, stirring all the time, until of the consistency of thick cream; stir in more oil in drops until mayonnaise is stiff again, when a few drops of vinegar should be beaten in. So continue alternating until all oil is used, adding vinegar rather cautiously at last, so that when the mayonnaise is finished it will be stiff enough to remain on top of the salad. The dressing should be stirred one way to prevent curdling. Add a few drops of lemon juice with the vinegar. The oily flavor is entirely lost in combination with the raw egg. Fifteen or twenty minutes are required for putting the ingredients together. Care must be taken not to add too much oil at first or the mayonnaise will curdle. When this happens, beat the yolks of one or two eggs on another

plate, add to them the curdled mayonnaise by degrees, and finish by adding more oil and vinegar, or lemon juice. The danger of curdling is less if the addition of vinegar is begun when only a little oil has been used. After all ingredients are thoroughly mixed the addition of a cup of whipped cream enriches the dressing. This sauce keeps well if bottled and corked with a glass stopper, and it may be made at any time in advance when yolks are left over from baking. In summer, place oil and eggs in cold place half an hour before making. The well beaten white of an egg may be added to the dressing just before using. Butter may be used instead of oil in any mayonnaise dressing by first creaming it, and adding slowly a well beaten egg. This makes a nice dressing for fish.

—Mrs. H. D. B. Dustin.

MAYONNAISE DRESSING NO. 3.

2 yolks eggs,	1 teaspoon powdered sugar,
2 tablespoons vinegar,	½ teaspoon salt,
2 tablespoons lemon juice,	¼ teaspoon cayenne,
1 teaspoon mustard,	1 pint olive oil.

Beat yolks of eggs well, add vinegar, lemon juice and other ingredients, lastly the oil, a few drops at a time.

—Mrs. A. M. Bowen.

PLAIN SALAD DRESSING.

¾ cup vinegar,
¼ cup cold water,
2 eggs (well beaten),
1 teaspoon butter,
2 tablespoons sugar,
1 teaspoon salt,
1 even tablespoon mustard,
A dash of cayenne pepper.

Cook slowly until thick and remove immediately to avoid curdling. —Mrs. C. A. Weil.

SALAD DRESSING NO. 1.

1 cup vinegar,
¾ cup butter,
¾ cup sugar (scant),
8 yolks of eggs
1 tablespoon mustard,
1 tablespoon salt,
Little red pepper,
1 cup sweet cream.

Heat vinegar, sugar and butter in double boiler until butter is melted; add the well beaten yolks and seasoning; boil until thick, stirring constantly; then strain and when cold, just before using, add the cup of cream or enough to make the right consistency. Will keep several days before the cream is added —Mrs. Emil C. Pors.

SALAD DRESSING NO. 2.

1 cup vinegar,
4 tablespoons sugar,
6 yolks of eggs,
1 teaspoon ground mustard,
1 teaspoon salt,
Pinch of red pepper,
1 cup butter,
1 cup sweet cream.

Put vinegar and sugar on stove to boil. Stir the yolks in a bowl with the mustard, salt and pepper. When vinegar boils pour over the yolks, beating constantly. Place on the stove and let boil until thick, stirring all the time. Take from stove, add the butter, while hot and the cream, when cold. —Mrs. Ernst Franckenberg.

SALAD DRESSING NO. 3.

⅔ cup vinegar,
⅓ cup water,
2 tablespoons mustard,
¼ teaspoon cayenne,
½ cup butter,
4 yolks of eggs,
2 tablespoons sugar,
1 tablespoon cream.

Put vinegar, water, Colman's mustard and cayenne pepper (made smooth in vinegar) over the fire in double boiler; add butter and when melted, add yolks, sugar and cream, then cook to the consistency of custard.

—Mrs. Joseph Ott.

SALAD DRESSING NO. 4.

2 eggs (well beaten),
4 teaspoons olive oil or melted butter,
2 teaspoons mustard mixed with the oil,
2 saltspoons salt,
½ teaspoon sugar,
4 teaspoons cream or milk,
1 cup vinegar,
Pinch of cayenne pepper.

Mix ingredients together and cook in a double boiler, stirring often. This dressing may be used for every kind of salad. The remnants of cold veal make a nice salad prepared with an equal quantity of celery or white cabbage; or the veal is nice alone served with the dressing.

—Mrs. R. S. Lynch.

SALAD DRESSING NO. 5.

1 tablespoon butter,
1 tablespoon flour,
1 cup milk or water,
1 yolk of egg,
1 tablespoon sugar,
1 teaspoon mustard,
⅔ cup vinegar.

Melt butter in stew pan, add flour; cook, but not brown, then add milk or water. Beat yolk, sugar and mustard together, add vinegar and stir into the sauce in the stew pan. When cool, pour over chopped potato and onion, salted and peppered well. —Mrs. Hobron.

SALAD DRESSING NO. 6.

3 tablespoons melted butter,
3 tablespoons sugar,
½ cup cream,
1 teaspoon salt,
1 teaspoon mustard,
½ cup vinegar,
2 eggs.

Beat all together except the vinegar and eggs, cook in a double boiler; when done remove from the fire, add the well beaten eggs and while cooling add the vinegar.

—Mrs. Anna Corr.

SALAD DRESSING NO. 7.

½ cup vinegar,
1 teaspoon salt,
1 teaspoon pepper,
1 teaspoon sugar,
½ teaspoon mustard,
1 tablespoon flour,
1 tablespoon butter,
1 egg (yolk).

Boil vinegar, salt, pepper, sugar and ground mustard; then add the flour and butter stirred to a paste and boil all together. Remove from the fire and add well beaten yolk.

—Mrs. Victor Husting.

SALAD DRESSING NO. 8.

2 yolks (hard boiled),
2 tablespoons white sugar,
1 teaspoon salt,
1 teaspoon mustard,
½ teaspoon white pepper,
2 eggs (well beaten),
3 tablespoons melted butter,
½ cup vinegar,
⅔ cup thick sour cream.

Mash yolks, add sugar, salt, mustard and pepper; when thoroughly mixed add eggs, butter and vinegar; cook in double boiler until it thickens, then remove from the fire and when cold add cream.

SOUR CREAM DRESSING.

1 cup thick sour cream,
1 teaspoon salt,
1 lemon (juice),
2 tablespoons vinegar,
Little cayenne.

Set cream on ice for several hours. When ready to serve, beat it with an egg beater to a stiff white foam, then add the other ingredients in the order given and beat two minutes longer. This is a nice dressing for vegetables.

—A. Pries.

SUPERIOR SALAD DRESSING.

2 eggs beaten well with	4 tablespoons vinegar,
1 cup sweet cream,	Pinch of cayenne,
1 teaspoon raw mustard,	Salt and pepper to taste.

Beat all thoroughly and boil in a porcelain dish (double boiler is best). This salad dressing is equal to any bottle dressing on the market. —Mrs. C. A. Weil.

APPLE SALAD.

Use equal parts of tart apple, chopped rather coarse, and celery, cut in small pieces. Walnuts or almonds can be added, if desired. Moisten well with salad dressing No. 1.

—Mrs. Ida Sexton.

BEET SALAD.

Chop into half-inch cubes equal parts of hot potatoes boiled in their jackets, and hot boiled beets, and pour over them a dressing made of the yolks of two hard-boiled eggs, mashed to a paste with two even teaspoons dry mustard, four tablespoons melted butter, vinegar to make the consistency of cream; salt and pepper to taste. Chop the whites of the eggs for the top and garnish with parsley.

BEET SALAD.

Chop cold boiled beets and pour over them a plain salad dressing. —Mrs. C. A. Weil.

CABBAGE SALAD.

2 quarts cabbage (chopped)
1 medium sized onion (chopped fine),
2 or 3 yolks of eggs (well beaten),
1 cup vinegar,
6 yolks of hard boiled eggs (chopped fine),
2 tablespoons melted butter,
1 teaspoon mustard,
Salt and sugar to taste.

—Mrs. Chas. A. Silberzahn.

CELERY SALAD.

Good sized celery roots,
½ cup almond meats,
½ cup vinegar,
½ cup water,
1 tablespoon sugar,
½ cup sweet cream.

Clean the celery roots and boil until tender. When cool, cut in small dice-like pieces and add the chopped almond meats. Pour the vinegar and water over the mixture, add sugar, and, just before serving, add one-half cup of sweet cream. Very nice. —Mrs. A. B. Liebermann.

CELERY SALAD NO. 2.

Chop or cut white crisp celery, sprinkle with fine salt; line salad bowl with lettuce leaves, pile the chopped celery in the center and pour a mayonnaise dressing over it.

—Mrs. C. A. Weil.

CELERY ROOT SALAD.

Peel and slice root, one-quarter inch slices; place in granite pan with water (one-third), and vinegar (two-thirds) enough to cover; salt to taste; add one tablespoon sugar. Let boil, stirring occasionally. Do not let the celery become soft. Place all in a jar and let stand several days before using. Use juice for meats and salads.

—Mrs. Chas. A. Silberzahn.

CHICKEN SALAD.

White meat of cold boiled or roasted chicken or turkey.

¾ same bulk chopped celery,
2 hard boiled eggs,
1 raw egg (well beaten),
1 teaspoon salt,
1 teaspoon pepper,
1 teaspoon made mustard,
3 teaspoons salad oil,
2 teaspoons white sugar,
1 teacup vinegar,

Mince the meat well, removing every scrap of fat, gristle and skin; cut the celery into bits half an inch long, or less; mix and set aside in a cool place while the dressing is pre-

pared. Rub the yolks of eggs to a fine powder, add the salt, pepper and sugar, then the oil, mixing thoroughly, putting in but a few drops at a time. Add mustard, let mixture stand while the raw egg is whipped to a froth. Beat this into the dressing and pour in the vinegar, spoonful at a time, whipping the dressing well. Sprinkle a little dry salt over meat and celery, toss lightly with a silver fork, pour the dressing over, tossing and mixing until the bottom of the mass is as well saturated as the top; turn into the salad bowl, and garnish with whites of eggs (boiled hard and cut into rings or flowers), and sprigs of bleached celery tops.

—Mrs. Joseph Ott.

CHICKEN SALAD No. 2.

1 chicken, salted and boiled tender,
2 large pickled cucumbers,
Celery and lettuce,
2 hard boiled eggs (sliced).

Let chicken cool in the water in which it is boiled. When cold, cut in half-inch pieces, rejecting all fat, gristle and skin. Use two parts chicken, one part celery and one part lettuce; the celery and cucumbers should be cut with a knife in same sized pieces as chicken, and the lettuce chopped fine. Olives may be used instead of cucumbers, if preferred. Mix ingredients together thoroughly and serve with the following

DRESSING.

½ pint vinegar,
Butter size of an egg,
2 eggs,
½ tablespoon mustard,
1 tablespoon sugar,
1 teaspoon white pepper,
1 teaspoon salt,
Pinch of cayenne,
1 lemon (juice).

Place a sauce pan on the stove containing the vinegar and butter. Beat the eggs thoroughly, add mustard, sugar, pepper and salt; when thoroughly beaten together pour slowly into the vinegar and stir until it thickens; be careful not to cook too long or the eggs will curdle. Both salad and dressing may be made the day before using. Just before serving, pour dressing over salad, mixing it lightly with silver fork, adding cayenne, lemon juice and more salt and vinegar as needed. The dish may be tastefully garnished with sliced lemons, boiled beets sliced and cut in fancy shapes, hard boiled eggs, and small lettuce leaves, celery or parsley, combining any two or more as fancy dictates.

—Mrs. H. D. B. Dustin.

EGG SALAD.

Cut one dozen hard boiled eggs into quarters, lengthwise, and pour over them any preferred dressing. Serve on lettuce.

—Agnes M. Haase.

FOR MAYONNAISE CHICKEN SALAD.

6 hard boiled eggs (whites),
1 chicken, boiled tender,
Celery and cabbage chopped very fine.

Let the chicken cool in the water in which it is boiled. When cold, chop the meat and the whites of the eggs moderately fine. Use equal quantities of chicken, celery and cabbage. Mix ingredients well together, and serve with the following

DRESSING.

2 tablespoons butter,
2 tablespoons sugar,
1 teaspoon mustard,
White pepper and salt to taste,
6 hard boiled eggs (yolks), allow
2 tablespoons vinegar and
1 tablespoon salad oil to each quart of salad.

Mash the yolks fine, add butter, sugar, mustard, pepper and salt; mix well together, then add oil and vinegar three or four drops at a time, alternating as in mayonnaise dressing. Mix salad with part of the dressing, arrange in a smooth mound on a flat dish, pour remainder of dressing over and garnish with a little bouquet of white celery leaves on the top, encircle with rows of capers and border with slices of hard-boiled eggs.

—Mrs. H. D. B. Dustin.

HAM SALAD.

Chop fine some boiled ham, add the heart and inside leaves of a head of lettuce. Pour over it a dressing made as follows:

1 tablespoon salt,
1 tablespoon butter,
1 teaspoon sugar,
1 teaspoon mustard,
½ pint vinegar,
3 yolks of eggs (well beaten).

Boil until it creams, when cold, pour over the ham and lettuce and mix well. Lastly stir in a cup of sweet cream.

—Mrs. G. A. Heidner.

HANOVERIAN SALAD.

3 medium sized beets,
2 cooked potatoes,
¼ pound cooked ham,
1 small onion,
Several stalks celery.

Chop ingredients fine, mix with cream dressing; serve on a bed of lettuce and garnish with hard-boiled eggs.

—Mrs. A. M. Bowen.

HERRING SALAD.

Take six nice Holland herring and soak over night. Clean well and put in a chopping bowl being careful to remove all bones. Add four large apples, peeled and sliced, one cup walnut meats, two boiled potatoes and enough tender boiled

beets to give a red color. Chop all together very fine. Add one tablespoon sugar and enough vinegar and water, mixed, to thoroughly moisten the ingredients; garnish with hard-boiled eggs and olives. —Mrs. A. B. Liebermann.

HERRING SALAD No. 2.

Soak four herring over night, then skin them, remove bones and chop fine. Add

1 boiled chicken,
½ pound boiled ham,
2 cups boiled potatoes,
4 hard boiled eggs,
1 small apple.
Several pickled cucumbers,
Several slices boiled beets.

Cut ingredients into very small squares. For the dressing take

1 heaping teaspoon mustard,
1 tablespoon chicken oil,
Soft roe of the herring,
Pinch of sugar,
Salt and pepper to taste,
Vinegar to moisten well.

Reserve some of the egg, beet and pickle for decorating the salad, chopping it very fine. —Emma Pick.

LOBSTER SALAD.

Put one pound of canned lobster into a colander and pour cold water over it until thoroughly washed. Pick into medium sized pieces and cut into it four hard-boiled eggs a little lettuce, if you have it, add a little pepper, salt, and a very little vinegar. Mix well a few minutes before using, then cover with dressing No. 1. —Mrs. C. A. Adams.

MEAT SALAD.

Two pounds from leg of veal, one pound lean pork, cooked; when cool, add two pickles, two hard-boiled eggs, two lettuce leaves, two olives, salt, pepper and a little celery; chop altogether. Serve with mayonnaise dressing on lettuce leaf.

—Mrs. Gerlach.

NUT SALAD.

1 cup sour apple, 1 cup celery.
1 cup walnuts,

Chop ingredients separately, mix and serve with the following

DRESSING.

3 yolks of eggs, 1 teaspoon salt,
⅓ cup vinegar, 1 tablespoon sugar,
1 teaspoon mustard, Butter size of walnut,
½ teaspoon black pepper, ½ cup cream.

Mix well all ingredients but cream, let just come to a boil. When lukewarm add the cream.

—Mrs. W. E. Bennet.

OYSTER SALAD.

Parboil the oysters in their own liquor, adding pepper and salt. Skim out, and when very cold, cut each into two or three pieces, according to the size of the oyster. Allow two cups of chopped celery to each cup and a half of oysters. Serve with a mayonnaise dressing.—Mrs. Carrie L. Oliver.

POTATO SALAD.

Two dozen small potatoes, boiled in jackets. When cold, peel and slice very thin and mix with them one onion minced very fine. For the dressing let one cup vinegar and one large tablespoon butter come to a boil. Beat together yolks of two eggs, one teaspoon salt, one-fourth teaspoon black pepper, one teaspoon Colman's mustard, two tablespoons sugar; add a little vinegar, if necessary. Pour the hot vinegar into this, stirring well, so that it will look smooth, then add the whites of the eggs, beaten stiff, and pour over the potato. Garnish with slices of cold boiled eggs and parsley.

—Mrs. Frances E. Ott.

POTATO SALAD No. 2.

Boil small potatoes in their skins and, when cold, slice and moisten with vinegar. To a pint of potatoes add one small onion minced fine, salt, pepper and prepared mustard to taste; then pour over the whole thick sweet or sour cream.

—Mrs. C. A. Weil.

POTATO SALAD No. 3.

3 eggs (well beaten),
6 tablespoons vinegar,
6 tablespoons melted butter,
6 tablespoons sweet cream,
Pinch of cayenne,
1 quart potatoes,
1 onion,
6 stalks celery.

Heat eggs, vinegar, pepper and butter in double boiler, stir until it thickens, when cool add sweet cream. Boil the potatoes with the skins, when cold, peel and cut in squares or dice. Chop the onion and celery very fine, season all with salt, pour over the cold dressing, mix well and serve in a flat dish garnished with lettuce leaves. If celery stalks cannot be obtained celery seed may be used instead.

POTATO SALAD (Hot).

6 tablespoons vinegar,
2 tablespoons water,
1 tablespoon butter,
1 teaspoon sugar,
1 pint potatoes,
1 large onion,
Pepper and salt.

Slice cold potatoes and onion, add salt and pepper. Melt the butter in a frying pan; add vinegar, water and sugar; when it boils pour over the potatoes and onions and mix thoroughly.

POTATO SALAD (Hot).

Boil six or eight large potatoes till done; slice while hot; peel and cut three large onions into small pieces and mix with the potatoes; cut into small bits enough breakfast bacon to fill a teacup and fry a light brown; remove the meat, and stir three tablespoons vinegar into the grease, making a sour gravy, which, with the bacon, pour over the potato and onion lightly. Serve hot. —Mrs. Gillett.

SALAD.

Chop remnants of celery and cabbage together, season with salt, pepper, vinegar and a teaspoon of sugar.

SALMON SALAD.

One can of salmon, drain off the oil and remove all skin and bones; mix with an equal quantity of celery, cut fine; pour over it mayonnaise dressing and serve on lettuce leaves. Shrimp salad is prepared the same way.

—Mrs. James Friedlander

SALMON SALAD.

Chop fine one can salmon, three or four hard-boiled eggs, two small boiled potatoes and a little lettuce or cabbage. Season with salt, pepper, vinegar and a little salad oil. Serve on lettuce leaves. —Ida Schottler.

SUMMER SALAD.

1 medium sized head lettuce, 1 cucumber,
½ dozen young onions, 2 hard boiled eggs,
½ dozen red radishes,

Place the lettuce leaves in salad bowl, and on them arrange the other vegetables cut in small pieces. Put slices of hard-boiled eggs on top, and over all pour any preferred salad dressing. Very nice and appetizing.

TOMATO AND CUCUMBER SALAD.

Equal parts of sliced tomatoes and sliced cucumbers, arranged on lettuce leaves, with mayonnaise dressing poured over. —Mrs. C. A. Weil.

CHEESE SALAD.

Season cottage cheese well, shape into small balls, place half a walnut on top of each and serve on a lettuce leaf with salad dressing. —Mrs. C. A. Silberzahn.

COTTAGE CHEESE SALAD.

Place little balls of cottage cheese on lettuce leaves; pour over each about a tablespoon of salad dressing and serve with salted wafers. —Mrs. C. A. Weil.

COTTAGE CHEESE.

As soon as cottage cheese is drained, put in a glass dish without seasoning of any kind, turn thick sweet cream over and serve. —Mrs. A. Husting.

COTTAGE CHEESE.

Let sour milk stand in a warm place until the whey separates from the clabbered milk; then drain through a cloth until the curd is quite dry, stir it smooth, add salt to taste and sweet cream enough to dish easily with a spoon. Put it into a glass dish, pour some thick sweet cream over the top and serve. —Mrs. C. H. Miller.

BOILED CHEESE.

Put one tablespoon of milk, butter the size of a nutmeg, and half a pound of good cheese, grated fine, in a saucepan over a slow fire until it boils; then add one egg, well beaten, stir well, turn into a dish and brown. Serve very hot.

—Mrs. Sophie Bordoe.

HAND CHEESE.

Drain clabbered milk while warm through cheese cloth, press dry, add salt and caraway seed, mix well, make into balls, let dry, put in a jar and while curing wash thoroughly once a week.

Pickles, Relishes, Etc.

"Hunger is the Best Sauce."

BEET PICKLE.

Boil small beets, until tender, in a porcelain kettle. When cold, put in a jar and cover with cold vinegar, sweetened to taste. Add laurel leaves and caraway seed.

—Mrs. A. Husting.

CHILI SAUCE.

12 large tomatoes,	¾ cup sugar,
3 green peppers,	1½ cups vinegar,
3 onions,	Salt to taste,

Chop the tomatoes, peppers and onions; add the sugar, vinegar and salt; boil slowly about two hours. Bottle while hot.

—Mrs. C. A. Weil.

CHILI SAUCE (Uncooked).

One peck ripe tomatoes, peeled, chopped and drained,

2 cups chopped celery,
3 green peppers,
3 onions,
½ cup salt,
1 quart vinegar,
1 cup sugar,
2 ounces white mustard seed.

—Mrs. Isham.

CUCUMBER PICKLES.

Soak small cucumbers in salt and water over night. In the morning drain and put in glass jar. Sprinkle over one tablespoon sugar and one-half teaspoon mixed spices. Cover with boiling vinegar. —Mrs. Fred Haase.

CURRANT RELISH.

5 pounds fresh currants,
2 pounds seeded raisins,
5 pounds loaf sugar,
Spices to taste.

—Mrs. Frances E. Ott.

CURRANT RELISH.

5 pounds ripe currants,
5 oranges (juice and chopped rind),
5 pounds white sugar,
1 pound chopped raisins.

Cook slowly one and one-half hours.

—Mrs. Mayhew.

DILL PICKLES.

To one gallon of rain water take one cup salt, one cup vinegar, one scant teaspoon alum; let this come to a boil and then cool. Put down a layer of cucumbers, then a layer of dill, two grape leaves and a few green grapes. Repeat the process until the jar is filled, then pour the liquid over, putting a layer of dill on top. Cover and put on a weight to keep the pickles in the liquid. —Mrs. Marie Pick.

DILL PICKLES No. 2.

To six quarts of water add two quarts of vinegar, one pound of salt, five cents worth of Weinsteinsaeure (tartaric acid), and spices as follows: Pepper, cloves, allspice, a good quantity of dill, horseradish, grape leaves and bay leaves. Place in a stone jar a layer of cucumbers, then sprinkle over some of the spices; continue until all are used, laying the dill and leaves between each layer. Put a tight, well-weighted cover over them. —Mrs. W. P. Rix.

EAST INDIAN PICKLES.

200 small cucumbers,	1 root horseradish,
1 small head cabbage,	1 head cauliflower,
20 small onions,	6 small green peppers.

Slice the cabbage fine, soak all in salt and water twenty-

four hours, then remove and put in vinegar prepared by boiling good cider vinegar with

¼ pound whole black pepper, ¼ ounce tumeric bark, ground,
2 ounces white mustard seed.

When cold stir in one-quarter pound yellow mustard.

—Mrs. E. C.

FRENCH MUSTARD.

3 tablespoons mustard, 1 egg,
1 tablespoon sugar, 1 teacup vinegar,

Work the mustard and sugar well together; add the egg, beaten light, and the vinegar, a little at a time; stir well together and set it on the stove; let it cook for a few moments, stirring all the time. When taken off, add a large spoon of butter or oil. —Mrs. B. M. Custis.

FRENCH MUSTARD No. 2.

Soak a good-sized onion in vinegar over night; in the morning add salt and pepper to taste, a dash of cayenne, good teaspoon of sugar and stir in mustard to make a thin paste. Boil up well. —Mrs. C. A. Weil.

GREEN TOMATO PICKLES.

One peck tomatoes and six large onions, sliced. Sprinkle with one cup salt and let stand over night. In the morning drain and add to the tomatoes two quarts water and one quart vinegar; boil ten minutes, then drain again and throw away this vinegar and water. Add to the pickles

2 pounds sugar,
2 quarts vinegar,
1 teaspoon cayenne pepper,
2 tablespoons cloves,
2 tablespoons allspice,
2 tablespoons ginger,
2 tablespoons mustard,
2 tablespoons cinnamon.

Boil fifteen minutes. —Mrs. A. M. Wagner.

GREEN TOMATO PICKLE.

Pare, cut once in two, flatwise, remove the little bunches of seed, salt and let stand twelve hours, then wash off the brine thoroughly with warm water. In a fruit kettle or new flat pan, place a layer of tomatoes (no more), and pour on boiling water. Cook until tender, then remove at once and place carefully in a stone jar. Put a new layer into the hot water and proceed this way until all the tomatoes are cooked. (Keep jar on back of stove, well covered.) Meanwhile have sugar, vinegar and spices cooking together. Seven pounds of tomatoes will require three pounds of sugar, little more than a pint of vinegar and a bag of spices. When the tomatoes are

all in the jar pour over the syrup and set away until the following morning, then drain off the syrup, add to it another pound of sugar and half a pint of vinegar heat and pour over the tomatoes. Prepared in this way the pickles will keep three years and grow better all the time.

—Mrs. John Conrad.

MINT SAUCE.

2 tablespoons chopped mint, ¼ pint vinegar.
1 tablespoon sugar,

The mint should be freshly gathered. Wash it well; pick leaves from the stalk, chop them very fine, put the vinegar in a sauce tureen, stir in the sugar, let it dissolve, add the chopped mint. Serve with roast lamb.—Mrs. F. L. Maryon.

MUSTARD PICKLES.

2 quarts green tomatoes,
2 quarts small onions,
2 quarts string beans,
2 heads cauliflower,
1 dozen small cucumbers,
1 pound Colman's mustard,
1 tablespoon tumeric,
1 gallon vinegar,
2 cups sugar.

Slice the tomatoes, cut the cauliflower in small pieces, and salt vegetables over night. In the morning drain thoroughly; mix mustard with little vinegar. When the vinegar boils put all in and boil one-half hour. Bottle while hot.

—Mrs. A. P. Chapman.

MUSTARD PICKLES No. 2.

1 quart cucumbers, 1 quart green tomatoes.
1 quart onions,

Slice, salt and let stand over night. In the morning drain, pour scalding vinegar over and let stand three days. Take

½ cup sugar, ½ cup flour.
½ cup ground mustard,

Mix all together with enough cold vinegar to make a paste, and stir into one quart of boiling vinegar; let boil for about three minutes, and then pour over the pickles. Mix well.

—Mrs. H. J. Wagner.

OIL PICKLES.

100 small cucumbers (unpeeled, sliced round),
3 pints small onions (cut in two),
½ cup white pepper,
1 cup mustard seed,
1 cup celery seed,
1 lump alum, size of egg, dissolved in vinegar,
2 cups olive oil,
Cold vinegar to cover pickles.

Put cucumbers and onions in layers with salt and let stand three hours. Drain and put seeds in small bags through the pickles; then cover with vinegar and olive oil.

—Martha von Syburg.

PICKLES.

Wash small cucumbers and a few silver-skin onions. Let stand in salt and water over night; in the morning put them in alternate layers in a jar, add a few laurel leaves, whole black peppers and dill. Cover with boiling vinegar which has been sweetened to taste. —Mrs. A. Husting.

PICKLED CUCUMBERS.

Wash the cucumbers carefully and place in a jar. Make a weak brine of one handful of salt to one and one-half gallons of water; when scalding hot pour over the cucumbers until covered. Repeat this process three days in succession, taking care to skim thoroughly each time. On the fourth day have ready a porcelain kettle of vinegar to which has been added a piece of alum, the size of a walnut. When scalding hot, put in as many cucumbers as the vinegar will cover. Scald well, but do not boil (they change color when done), take out and replace with others, adding a small piece of alum each time. Throw away this vinegar and take some good cider or white wine vinegar, using one and one-half cups of sugar to a quart of vinegar. Add spices to taste, such as celery seed, mustard seed, pepper and stick cinnamon. Sort the pickles and place in jars; turn the spiced vinegar over them boiling hot and seal. The pickles will be hard at the end of a year. —Mrs. George Kuehlthau.

PICCALILLI.

1 cup vinegar,
2 teaspoons dry mustard,
2 eggs,
Little salt,
2 small tablespoons flour,
2 teaspoons sugar,
Butter, size of a walnut.

Boil vinegar, add mustard and flour, boil; add the other ingredients, cool, and mix with fine chopped cabbage.

—Mrs. P. O'Meara.

PICCALILLI.

1 peck green tomatoes,
2 heads cabbage (small),
3 green peppers,
4 onions,
6 cucumbers (large),
3 quarts vinegar
4 pounds sugar.

Chop vegetables fine, sprinkle cup of salt over, let stand over night. In the morning drain, add vinegar and sugar; let boil thirty minutes. —Mrs. A. Zimmerling.

PICKLED HERRING.

One keg of Holland herring; wash without removing the skin, take out inside; save two dozen milch. Soak herring in water twenty-four hours, changing the water six times; slice six onions and two lemons; place herring and onions in alternate layers in a jar, adding also the lemons and spices. Pour vinegar over the milch and press through a colander, add this to the herring and cover with vinegar. If the vinegar is very strong add some water. Cut the herring into pieces when served. If desired, apples may be added.

—Mrs. J. A. Albrecht.

PICKLED HERRING.

Soak twelve Holland herring over night. In the morning remove the skins and heads, cut each herring in three or four pieces, put in a jar with one sliced onion, two teaspoons whole allspice, three or four bay leaves, and pour cold vinegar over. —Mrs. J. J. Lutzen.

PICKLED PIGS' FEET.

Cook a leg of veal and three pig's feet, until tender, in water to which has been added salt, pepper, one-half a bay leaf, three onions sliced, and one-half a lemon sliced; when nearly done add three-fourths cup of vinegar. When done remove the bones, cut the meat into coarse pieces and strain the juice over it. When cold slice and serve.

—Mrs. Marie Pick.

SENF GURKEN (Mustard Cucumbers).

Peel, remove the seeds and slice lengthwise one bushel ripe cucumbers, sprinkle with a scant pint of salt and let stand over night. In the morning drain, wipe dry and cook, not too tender, in one part of vinegar, two parts water and one-half cup sugar; then drain in colander and put in jars. Boil one part vinegar, three parts water, one-half cup sugar, a few pieces horseradish and yellow mustard seed; pour over the pickles and seal. —Mrs. A. Husting.

SHIRLEY SAUCE.

6 large ripe tomatoes,
1 large green pepper,
1 large onion,
1 teacup vinegar,
1 tablespoon salt,
1 tablespoon sugar,
1 tablespoon ginger,

Chop tomatoes, onion and pepper fine; mix all together; boil one hour and bottle while hot.

—Mrs. A. Zimmerling.

SPANISH PICKLE.

12 ripe cucumbers,
2 heads cabbage,
1 peck green tomatoes,
6 small onions,
¼ pound Colman's mustard,
1 ounce white mustard seed,
1 ounce black mustard seed,
1 ounce celery seed,
1 ounce tumeric powder,
1½ pounds brown sugar,
Vinegar to cover well.

Peel, remove the seeds and slice the cucumbers lengthwise the size of the finger; let stand in salt water over night. Chop the cabbage and tomatoes fine, sprinkle this mixture and the onions with salt in the proportion of one pint to a peck; let stand over night; squeeze all dry from the brine and place in kettle with remaining ingredients. Stir until it boils and put up air tight in cans or bottles. —Mrs. J. J. Lutzen.

SPICED GREEN TOMATO PICKLES.

½ peck green tomatoes,
1 quart water,
1 cup salt,
1 quart cider vinegar,
1 tablespoon ground cloves,
1 tablespoon pepper,
1 tablespoon allspice,
1 tablespoon mustard,
1 tablespoon cinnamon,
1 pound brown sugar.

Slice the tomatoes, let stand in the salt and water two hours; drain through a colander, pressing out all the brine; add the remaining ingredients; boil ten minutes, then simmer about an hour. Ready for the table when cold. Will keep indefinitely. —Selected.

SWEET PICKLED CHERRIES.

Wash, stone and stem cherries; cover with vinegar twenty-four hours. Pour off vinegar (bottle and save for mincemeat). Add one pound sugar to one pound cherries, let stand over night, and can cold. The cherries may be left with stones and stems if preferred. —Mrs. H. B. Hitz.

SWEET PICKLED PIEPLANT.

7 pounds pieplant,
3 pounds sugar,
1 pint vinegar,
1 stick cinnamon,
Cloves and nutmeg.

Stew slowly until thick. Will make four quarts.

—Mrs. H. Mead.

SWEET PICKLED WAX BEANS.

Put beans into a kettle, add boiling salt water enough to cover them, boil until almost tender, then drain off water and measure same, to get the correct amount of vinegar. To one pint of vinegar, take one pound of granulated sugar and boil with a few pieces of stick cinnamon, to a syrup. Put in the beans long enough to heat them thoroughly, then can.

—Mrs. Marie Pick.

SWEET PICKLED YELLOW CUCUMBERS.
(German.)

6 pounds cucumbers,
3 pounds sugar,
1 quart vinegar,
1 lemon,
Cloves and mustard seed to taste.

Peel and quarter cucumbers, remove seeds and soft parts, put in a porcelain dish and salt. Let stand until morning, then wipe and weigh them. Prepare the spiced syrup and let it come to a boil, then put in cucumbers and boil until clear. Put in cans, and if there is too much syrup cook it down until there is just enough to fill the cans.

—Mrs. Stephen Mayer.

TOMATO CATSUP.

1 gallon tomato juice,
1½ teaspoons black pepper,
1½ tablespoons salt,
1 tablespoon ground cloves,
1 tablespoon mustard,
½ tablespoon vinegar,
1 large red pepper pod.

Boil three hours. When cold add one pint cold vinegar.

—Mrs. C. A. Weil.

TOMATO CATSUP No. 2.

½ bushel tomatoes (juice),
1 tablespoon salt,
1½ tablespoons cinnamon,
½ tablespoon mustard,
1 teaspoon ginger,
½ teaspoon red pepper,
½ nutmeg,
1 cup brown sugar,
1 quart vinegar.

Boil four hours.

—Mrs. W. S. Doig.

TOMATO CATSUP No. 3. (Fine.)

½ bushel tomatoes,
1 quart vinegar,
¾ coffee cup salt,
2 tablespoons pepper (whole),
1 tablespoon allspice,
6 small onions,
1 teaspoon cloves,
2 pounds brown sugar,
½ teaspoon cayenne.

Boil three hours, or until thick. When cool strain through a fine sieve, put in bottles and cork.

—Mrs. John Duernberger.

TOMATO CATSUP No. 4.

1 gallon ripe tomatoes,
3 tablespoons mustard,
2 tablespoons pepper,
2 tablespoons salt,
1 pint vinegar,
1 teaspoon allspice (ground),
1 teaspoon cloves,
½ teaspoon red pepper,
Alum, size of hickory nut.

Cook tomatoes until tender, strain, add other ingredients and cook slowly, in tin, three hours.

—Mrs. J. J. Lutzen.

TOMATO CATSUP No. 5.

1 gallon tomatoes,
3 teaspoons salt,
1 teaspoon cloves,
1 teaspoon red pepper,
1 teaspoon allspice,
8 teaspoons mustard seed,
1½ teaspoons pepper,
1 pint vinegar,
1½ cups sugar.

Boil everything except the spices, set aside until it ferments, then boil again three hours, putting in spices, either ground or whole. Strain and bottle.

—Mrs. Henry Krieger.

VINEGAR PICKLES.

1 gallon jar small cucumbers,
6 ounces salt,
¾ pound pearl onions,
¼ pound horseradish (sliced)
1 ounce ginger root,
½ ounce white pepper,
¼ ounce cloves,
12 bay leaves,
2 handfuls dill,
Green grapes.

Mixed spices may be used instead of these. Let cucumbers and onions stand twenty-four hours, sprinkled with the salt. Drain and put down a layer of cucumbers and onions, and then a layer of spices. Pour enough cold vinegar over to cover. Place a small bag filled with mustard seed on top.

—Mrs. Marie Pick.

YELLOW PICKLES (Southern).

1½ pounds white mustard,
8 pounds sugar,
8 lemons,
6 nutmegs,
1 quart garlic,
6 ounces white ginger,
5 ounces black pepper,
4 ounces allspice,
4 ounces cinnamon,
4 ounces celery seed,
4 ounces tumeric,
2 ounces cloves,
2 ounces mace,
3 gallons white wine vinegar.

Crush the spices, not too fine; soak the green cucumbers, beans, tomatoes, etc., two days, changing water four times;

drain, roll in fine barrel salt and dry two days in hot sun, turning often to bleach them; then, after wiping off with a coarse towel, drop into the prepared vinegar and set in the hot sun several days. This vinegar can be used several seasons. —Mrs. L. E. Harrison.

CORN VINEGAR.

To one gallon of soft water add one pint of sugar, and one pint of green corn cut from the cob. Put in a jug and let stand in a warm place three weeks.

POTATO VINEGAR.

To one gallon of water, drained from boiling potatoes, add two cups sugar and one-half cup yeast. Let stand a month in a warm place.

WHITE WINE VINEGAR.

Wash ten pounds raisins; add five gallons rain water. Let stand a month in a warm place.

Vegetables.

"Thus of your heroes and brave boys
The greatest actions I can find
Are that they did their work and dined."

ASPARAGUS.

When scraped and washed, tie in bunches of equal size, and put into plenty of boiling water, well salted. When the stalks of the asparagus are tender, take them out and place on a dish, the heads lying one way, and pour the sauce over them.

SAUCE.

For three bunches asparagus take one teaspoon corn-starch, moisten with sweet cream and the beaten yolks of three eggs; then add one-half cup cream and a little grated nutmeg; boil with one pint of the liquid in which the asparagus was boiled, stirring constantly until it thickens; then remove from fire. —Mrs. Marie Pick.

BAKED BEANS.

Two quarts small white beans soaked over night. In the morning put in a baking dish with a piece of scalded salt pork. Cover with water, never letting them bake dry. Bake all day and evening, and let them remain in oven until next morning. —Mrs. Biggs.

BAKED BEANS.

Put one quart of beans over in cold water; as soon as they boil up well add half teaspoon soda; pour off the water; add fresh boiling water and let them boil until they begin to get soft, but not break. Put in the baking dish a large spoon of molasses, a pinch of cayenne pepper, one-fourth teaspoon of mustard flour, pour the beans in and stir well; place two pounds of pork, which has been parboiled, in the center, and bake three or four hours. If they get too dry add a little water. —Mrs. P. W. Harns.

BAKED BEANS.

To a four-quart basin of beans, after they are parboiled, add a coffee cup of thick sour cream, half a cup of butter, and sugar and salt to taste. Bake two hours. —Mrs. Lake.

LIMA BEANS.

A delicious way of serving lima beans is to fry them a golden brown in butter, after they have been boiled tender in salted water. —Mrs. C. A. Silberzahn.

SOUR PICKLED BEANS AS A VEGETABLE.

Let a large tablespoon of lard get very hot, stir into it a medium sized onion, cut fine, and a large tablespoon of flour; let it brown and add enough water to make a nice thickened gravy. Take the pickled beans from their juice, cut them once and put them in the gravy; add salt and pepper to taste. If they are not sour enough, put in a little of the pickle vinegar. Boil fifteen minutes. —Mrs. F. Lauer.

STRING BEANS.

Cut beans lengthwise, heat some butter in a kettle, slice in it a medium-sized onion, put in beans and add enough boiling water to barely cover them. Boil two hours, replenishing water when necessary. Half an hour before serving add a little minced parsley, a very little thyme, salt, pepper and thicken with a little flour, stirred in cold water. Let boil two or three minutes. —Mrs. Emma Wilkie.

BEET VEGETABLE.

Slice six cold boiled beets, add one cup of vinegar, one cup of water, heaping tablespoon of butter, one bay leaf, four cloves, four allspice, an onion and one tablespoon of sugar. Let simmer slowly, then add one teaspoon of flour to thicken.

—Mrs. Chas. A. Silberzahn.

CABBAGE.

Cut cabbage as fine as it can be sliced. Cook in milk for one-half hour, then add butter, pepper, salt and a little flour to thicken. —Mrs. P. W. Harns.

BAKED CABBAGE.

Boil one head of cabbage fifteen minutes; pour off water, put on fresh boiling water, and cook until tender. Let it get cold, then chop it and add two beaten eggs, one tablespoon of butter, three tablespoons of cream, pepper and salt to taste. Mix and bake until brown. —Mrs. R. S. Lynch.

FRIED CABBAGE WITH EGGS.

Cut cabbage fine, boil in salted water until tender, drain, put piece of butter in pan and fry the cabbage about five minutes; season with pepper, then pour two beaten eggs over, stir thoroughly and serve at once.

—Mrs. Henry Hackendahl.

HOT SLAW.

Cut fine two or three apples and a firm head of cabbage; cook a small onion in a tablespoon of lard, but do not brown; add cabbage, apple, and salt to taste. When almost done, or about twenty minutes before serving, add one cup of vinegar, sweetened to taste; sprinkle a little white pepper over and simmer slowly until time to serve. Cook without cover.

—Mrs. Chas. A. Silberzahn.

HOT SLAW.

Cut a head of cabbage fine, heat a tablespoon of lard in the frying pan, put in the cabbage with apples, cut fine; season with salt, pepper and plenty of sugar. Fry until about half done, then add vinegar and water; cook until done; grate a small raw potato over it, stir quickly and serve.

—Mrs. A. Husting.

MILK CABBAGE.

Chop one head of cabbage fine, boil in salted water until tender, drain and press dry in a napkin. Add one pint of milk, one heaping tablespoon butter; season to taste. Simmer slowly on back of stove. —Mrs. C. A. Silberzahn.

ROTHKRAUT (Red Cabbage).

Medium-sized head of red cabbage, cut fine, two sour apples sliced thin, a piece of butter about the size of a walnut, a little salt and sugar. Put the butter in a kettle and while it is getting hot mix the cabbage and apple together; then put them in kettle, cover closely and let simmer for about five minutes. Add a little hot water and cook until nearly tender; then put in enough vinegar, sweetened to taste, to moisten the cabbage well, and just before serving grate a little nutmeg over the top. —Mrs. Alfred H. Weil.

SOUR CABBAGE.

Heat one large tablespoon lard or fryings and one-half cup vinegar, then add one head of cabbage sliced very fine, salt and pepper to taste and enough water to keep from burning. Cook about half an hour.

—Mrs. J. R. Diesterhaupt.

CREAMED CARROTS.

Slice thin three good-sized carrots and boil tender in salt water; drain, chop fine and stir in a tablespoon of butter; pour over them a cup and a half of milk in which has been stirred a teaspoon of flour and a level teaspoon of sugar; add salt and pepper to taste; simmer slowly. Peas and cauliflower are nice prepared in the same way.

—Mrs. Chas. A. Silberzahn.

MASHED CARROTS.

Boil carrots in salted water until tender, then drain and mash them, seasoning with butter, pepper and salt. Very nice. —Mrs. C. A. Weil.

PEAS AND CARROTS.

Shell the peas, scrape and wash little carrots, cut in small pieces; melt a tablespoon of butter in kettle; add peas and carrots and just cover with boiling water. Cook from one

and one-half to two hours, adding boiling water as necessary. About half an hour before serving season with salt and pepper, a little minced parsley, a teaspoon of sugar, and thicken with flour mixed with cold water. Let boil a few minutes. Either vegetable may be prepared separately in the same manner.

—Mrs. Emma Wilkie.

CAULIFLOWER (German).

Boil head of cauliflower in salted water until soft; take out, put into a dish and pour over bread crumbs browned in butter. —Clara L. Kuechenmeister.

CHEELES (Mexican).

Hold a green pepper on a fork over the coals until it can be easily peeled. Peel, cut the pepper down the side from the stem to the small end, remove the seeds and the three large veins, fill the cavity with a piece of cheese, close the two sides, covering the cheese, and place in a spider containing fried meat fat enough to fry nicely. Prepare about six peppers in this way and when they are in the spider ready to cook turn over them two well beaten eggs; when done on one side turn like a pancake and fry on the other. Another nice way to cook green peppers is to chop them fine after they have been peeled and the seeds and veins removed, and cook a few minutes in the gravy after the steak has been taken up; then turn it over the steak and serve.

BAKED CORN.

Grate the kernels from six ears of corn, mix with three beaten eggs, one-half pint milk, one tablespoon butter, teaspoon salt and a little black pepper. Bake forty-five minutes.

—Mrs. Boehm.

SCALLOPED CORN.

Half fill a buttered pan or pudding dish with alternate layers of fine cracker crumbs and green corn, cut from the cob, having the top layer of corn. Sprinkle each layer with salt and pepper; also put on a few pieces of butter. Pour on sweet milk enough to nearly fill the dish and bake about an hour. Canned corn may be used in place of the green corn.

—Mrs. Cole.

EGG PLANT.

Cut in slices and let stand in cold salt water over an hour; roll in cracker crumbs and egg and fry in butter.

—Mrs. P. W. Harns.

ESCALLOPED PARSNIPS.

Mash one pint of boiled parsnips, add one tablespoon of butter, teaspoon of salt, a dash of pepper, two tablespoons of milk. Mix the ingredients, turn into a buttered dish, cover with bread crumbs, dot with butter and brown in the oven.

—Mrs. R. S. Lynch.

FRIED CUCUMBERS.

Peel large green cucumbers, slice lengthwise about one-quarter inch thick, put in cold water a few minutes, dip in egg and cracker crumbs and fry in lard. Similar to fried egg plant. Green tomatoes sliced flatwise may be fried in the same way. —Mrs. C. A. Weil.

FRIED NOODLES.

For six persons mix three well beaten eggs, a teaspoon of salt and flour enough so the dough will not stick to the moulding board. Roll very, very thin, let dry, but not crisp; cut in strips about two inches wide. Place the strips on top of each other, cut about a quarter of an inch wide, shake out, and let dry for about half an hour. Put them in boiling water and let boil five minutes; then put in a colander and let drain; heat half a cup of butter and a piece of lard the size of an egg in a spider and fry the noodles for about twenty minutes; put in a vegetable dish and sprinkle the top with bread crumbs fried brown. A dish of stewed prunes is generally served with fried noodles. —Mrs. Joseph Ott.

L. of C.

GOLD AND SILVER VEGETABLE.

Wash and scrape two medium-sized carrots, peel two white turnips, cut all into dice, then put in a kettle with three pounds lamb roast; pour over one pint of water and add two ounces butter. Stew gently three hours, occasionally adding a little boiling water to retain enough juice. When done remove the meat, scattering over it a little dried parsley, and stir into the vegetable one tablespoon flour browned in one ounce butter, and place around the meat before serving. Salt and pepper as desired. —Mrs. E. Hoyer.

MACARONI.

Put one pound of macaroni into boiling water, boil until tender, drain, put in about one cup of milk, boil a few minutes, grate in some American cheese, remove from fire, put in dish alternate layers of macaroni, and butter, pepper and salt. Use half a cup of butter. Cover with rolled crackers and brown. —Mrs. P. O'Meara.

MACARONI.

Cook macaroni in water until soft, then put in a deep dish with alternate layers of rolled crackers and cheese, salted to taste. Fill the dish with milk and bake one hour.

—Mrs. P. W. Harns.

MACARONI AND CHEESE CROQUETTES.

Three ounces grated cheese, two ounces macaroni, one ounce butter, one ounce flour, one-half pint milk, two eggs, quarter teaspoon salt, quarter teaspoon pepper. Boil the macaroni (see next recipe), melt the butter in a pan, stir in the flour smoothly, add the milk, let it boil till the sauce leaves the sides of the pan, being careful to keep stirring all the time. Chop the macaroni fine, add it, with the cheese, pepper, salt, a small quantity of made mustard, and the yolk of one egg, to the sauce; stir all together; let it get hot, but not boil after the cheese is in. Spread the mixture on a plate to cool. Break the remaining egg, beat it slightly; when cold, make the mixture into croquettes with a little flour; dip the croquettes into the egg, then in bread crumbs, and fry a golden brown in clarified fat. Place the croquettes upright on the broader end in the dish; stick a small piece of uncooked macaroni into the narrow end; serve on a folded cloth.

MACARONI CHEESE.

Quarter pound macaroni, three ounces grated cheese, one ounce butter, two tablespoons cream or milk, quarter teaspoon salt, pinch of cayenne. Break the macaroni into pieces, put into a pan with sufficient water to cover, let boil for ten or fifteen minutes, strain and add a pint of milk, or

half stock and half milk; let boil for twenty minutes or till tender. When cooked put it into another pan with butter, salt, cayenne, cream or milk, and half the grated cheese. Parmesan is the best cheese for this dish. Let it get quite hot, but not boil; then turn into a flat dish, spread the rest of the cheese over and brown in the oven or before the fire. The color should be golden brown.

—Mrs. Eliza Weil.

MACARONI AND TOMATO.

Chop fine a good-sized onion and carrot, fry in a tablespoon of butter; when brown add two cups of canned tomato and boil up well. Fill a baking dish with layers of the boiled macaroni, covered with the tomato sauce, seasoned with salt, pepper and butter. Bake in a quick oven until brown.

—Mrs. C. A. Weil.

STEWED ONIONS WITH CREAM.

Pour boiling water over one quart of medium-sized onions, add one teaspoon sugar and boil until almost done; then add a teaspoon of salt and boil a few minutes longer. Put onions in strainer, allowing water to drip off. In the meantime, put an ounce of butter and one-half tablespoon of flour into a pan, stir two minutes, add one cup of sweet cream, then boil, being careful not to let the flour become lumpy; add a little pepper and salt and pour over onions which have been placed in a warm dish ready to serve.

—Mrs. George Enger.

STUFFED ONIONS.

Remnants of cooked meat, two Spanish onions, two tablespoons bread crumbs, one tablespoon chopped parsley, cold milk or stock, half teaspoon grated lemon rind, quarter teaspoon pepper, half teaspoon salt. Peel the onions, put them into a saucepan of boiling water, let them boil till the onions are sufficiently soft to allow the middle part to be taken out; the time will depend on the size of the onions; a small onion will require about an hour, a large one an hour and a half or two hours. Take any kind of cooked meat, small pieces of ham, bacon or fowl; mince all together, add the bread crumbs and seasoning; chop the pieces taken from the onions, mix with the meat, etc. Bind the mixture with a little milk or stock. Fill the onions with it, put them into the saucepan, pour in sufficient hot stock to half cover them. Simmer for little more than half an hour. Take the onions from the pan when cooked, put them on a dish, thicken the gravy with a dessertspoon of flour mixed with a little cold water and browning, pour it round the onions and serve. If the onions are small, use more than the number given. This dish can be varied by putting the onions in the oven and baking after they are filled, covered with buttered paper.

CREAM SAUCE FOR POTATOES.

Rub two tablespoons of butter with one of flour until smooth; stir into one pint boiling milk; cook until creamy.

—Mrs. C. A. Silberzahn.

FRENCH FRIED POTATOES.

Peel and slice the potatoes lengthwise in slices about a quarter of an inch thick and let them remain in cold water for an hour or longer; dry in a cloth and fry in hot lard. Before they are quite done, and for the purpose of making them puff up, take them out with a skimmer and drain, returning them again to the lard and continuing the frying until done. Sprinkle with salt and serve hot.

—Mrs. P. W. Harns.

POTATOES, AU GRATIN.

Put one pint of hashed cold boiled potatoes in a shallow pan; season with salt and pepper and bits of butter; sprinkle with grated cheese; pour over the whole one cup of milk and bake twenty or thirty minutes. —Ida M. Helm.

POTATO CROQUETTES.

Two cups mashed potato, two tablespoons cream, one of chopped onion, butter the size of an egg, yolks of three eggs. Work well together; roll in cracker crumbs and egg, and fry in butter. —Mrs. Bettie M. Custis.

SARATOGA CHIPS.

Peel the potatoes carefully, cut in very thin slices and keep in cold water over night; drain off the water in the morning and rub the potatoes between napkins or towels until thoroughly dry; then put a handful at a time into a kettle of very hot lard, stirring with a fork so that they may not adhere to the kettle or each other. As soon as they become light brown and crisp remove quickly with a skimmer and sprinkle with salt as they are taken up. —Mrs. F. Lauer.

SARATOGA CHIPS.

Peel good-sized potatoes, slice as thin and evenly as possible, and soak in ice water an hour; have a kettle of very hot lard, as for cakes; put a few at a time into a towel to drain and dry; then drop them into the boiling lard, stirring them occasionally. When a light brown take them out with a skimmer and they will be crisp and not greasy. Sprinkle salt over them while hot. —Miss Thecla Pick.

STUFFED POTATOES.

Select smooth potatoes as near the same size as possible. Roast them thoroughly; cut off an end from each, scoop out the potato and season with butter, salt and pepper; add also two tablespoons of milk for six potatoes, beating well. Return the potato pulp to the shells; stand each on end and bake for half an hour in a hot oven. —E. E. Boden.

COOKED RICE.

Wash one-half cup rice in five or six waters, then cover and cook in two and one-half cups salted water, very slowly, on the back of the stove, for one hour; then add one pint of milk and a little butter; cook slowly about two hours longer, then remove the cover, cook fifteen minutes, turn into serving dish, and, while still hot, cover with bits of butter, sugar and cinnamon. —Mrs. A. Husting.

COOKED RICE.

Put one-half cup well washed rice in granite pan. Add one quart of milk, three-fourths cup sugar, scant one-half teaspoon salt. Mix and set in not too hot an oven. Bake slowly, without stirring, until tender; requires no sauce; dust with cinnamon when served. —Mrs. C. A. Silberzahn.

BAKED TOMATOES.

Peel and slice tomatoes, put in a well-buttered tin with salt, pepper and a few drops of lemon juice; lay a greased paper over and bake fifteen minutes.—Mrs. R. S. Lynch.

BAKED TOMATOES.

Peel small round tomatoes and put in a shallow baking tin with a small piece of butter on each; sprinkle salt, pepper and a teaspoon of sugar over each tomato; place in a hot oven and bake nearly an hour. —Mrs. C. A. Weil.

ESCALLOPED TOMATOES.

Fill a buttered pudding dish with alternate layers of sliced tomatoes and cracker crumbs, having the top layer of crumbs. Upon each layer sprinkle a little salt and pepper, and upon each layer of crumbs put several small lumps of butter. Bake. —Sara Barney.

SAVOURY TOMATOES.

Four large tomatoes, half pound cooked meat, two tablespoons cooked rice, one tablespoon Worcestershire sauce, quarter ounce butter, one hard boiled egg, half a raw egg, pepper and salt. Bake the tomatoes; when nearly done, cut out from the top a piece of the skin about the size of a quarter, take out some of the pulp, place the cases on a baking tin, greased with the butter; mince the meat, mix with the rice, pepper, salt, sauce and a half egg, beaten; fill the tomato cases with the mixture and bake for ten minutes. Take out the yolk of the hard-boiled egg, chop it; chop the white separate. When the tomatoes are ready slip them on a dish and decorate with the chopped egg. —Mrs. R. S. Lynch.

STEWED TOMATOES.

Stew until tender one quart tomatoes and one large onion sliced. Add one-half teaspoon sugar, and salt and pepper to taste.

SAUERKRAUT.

In October, slice good firm cabbage heads, after the coarse outer leaves and large fibers have been removed; put a layer of cabbage about two inches thick in a jar, sprinkle liberally with salt, pound down with a wooden potato masher, and so continue until the jar is nearly filled; cover with cabbage leaves and a cloth; then put in a board cover, with a stone on the top to keep the cabbage under the brine; when the kraut begins to ferment put it in a cool place, where it will not freeze. Will be ready to cook in three or four months. Sauerkraut may be served cold from the jar or may be cooked slowly about an hour in salt pork fat.

Meats, Fish, Etc.

"All the tributes land and sea afford."

BOBATEE.

½ pound cooked or raw chopped meat—beef, mutton or veal, or some of each.
1 ounce butter,
1 onion, sliced thin and fried in the butter,
1 cup milk,
1 good sized slice bread, soaked in the milk,
2 eggs beaten light,
6 or 8 almonds, ground fine,
1 tablespoon curry powder,
Juice of one lemon.

Stir all together and bake in buttered dish half an hour. Serve with boiled rice in separate dish.

—Mrs. C. H. Miller.

BEEF LOAF.

To one pound of raw chopped beef add one egg, well beaten, one-half cup cracker or bread crumbs, salt and pepper to taste, with a little sage or onion, if wished (good with neither), and mould into a loaf. Place several pieces of but-

ter on top and put in a dripping pan containing a little water. Baste frequently, and bake about two hours.

— Mrs. E. C. O.

BEEF OLIVES.

1 pound steak,
1 egg,
3 tablespoons bread crumbs,
2 tablespoons Worcester sauce,
½ tablespoon salt,
1 tablespoon minced herbs,
2 ounces bacon,
½ ounce flour,
1 pint stock or water,
¼ teaspoon pepper.

Flatten the steak, cut into thin strips about three inches wide. Mince the bacon, which should not have much lean, mix it with bread crumbs, herbs, salt and pepper, and half the beaten egg; spread some of the mixture on each strip of beef. Roll up the pieces and tie each with a piece of fine string. Dip the rolls into remainder of the egg and put into a stew pan, packing them tightly to keep the shape. Add the stock or water, cover the pan and let olives simmer for about an hour. When cooked, take from the pan; mix the flour with a little cold water or stock, stir it with a quarter teaspoon of browning into the gravy, boil two or three minutes, then add the Worcester sauce. Remove the strings, arrange the olives on a dish and pour gravy round them. Veal seasoning can be used to fill them, if preferred, or an onion, chopped fine, can be added to the seasoning given above.

BROILED BEEFSTEAK.

All steak should be cut at least three-quarters of an inch thick, and should never be pounded, as it affords ready escape of all the juices. Heat the broiler well before putting on the steak; turn frequently, being careful not to burn. When the meat is cooked, place it on a heated platter, season with salt and pepper, and place a lump of butter on top; turn the steak and repeat this process, so as to have both sides seasoned. —Mrs. A. Husting.

BROWNED BEEF (Pot Roast).

Heat a tablespoon of butter in a kettle, put in about three pounds of beef chuck, which has been seasoned on both sides with salt and pepper; add clove and tiny piece of onion; cover closely so the meat may cook in its own juice, to which should be added a very little water to keep from burning. Turn occasionally, and when tender—in about four hours—take out meat and make a gravy by stirring a tablespoon of flour in the drippings, adding hot water to make of proper consistency. The onion and clove may be omitted, if preferred. —Mrs. Chas. A. Silberzahn.

MOCK DUCK.

Take a round of beefsteak, season either side with salt and pepper, prepare bread or cracker crumbs, with or without oysters, as for stuffing a turkey, lay dressing on the meat, roll, tie and roast slowly until done; onions may be used in place of dressing. —Mrs. H. Eversz.

POT ROAST OF STEAK.

Cut a round of beefsteak into pieces not too large. Cook slowly in a kettle containing a little water for two hours; then let the water boil out, add butter and brown nicely. Very fine. —Mrs. Wm. Crump.

ROAST BEEF.

Lay a three or four-pound roast in a dry pan with no seasoning of any kind; set pan on a brick in a smoking hot oven; as soon as the roast is well seared over, open the oven doors and decrease the heat to medium as soon as possible, then close the doors and cook very slowly until done. Beef roasted in this way is excellent, as it retains all its juices and flavor. Keep stock on hand for gravy, as there will be none in the pan. Seasoning extracts the juices, so season after it is served. —Mrs. Knox.

ROULADEN (German).

Take round beefsteak, press flat, season with salt and pepper, cut into three inch square pieces, spread a thin slice of ham (fat and lean) over each piece, and sliced onions over the ham; roll and tie firmly with a string. Place a medium-sized kettle over a moderate fire and melt in it a good-sized piece of butter; roll the rouladen in this, pack closely together, cover well, and during the first ten minutes of simmering turn them; then pour on gradually enough boiling water for gravy; boil slowly an hour; the last quarter of an hour add a little flour, made smooth in a large tablespoon of sour cream. When done remove the strings, place the rouladen in a serving dish and pour the gravy over.

—Clara L. Kuechenmeister.

RULL MUPSCHEN (German).

Take a slice of round steak, pound well, season with salt and pepper, and cut into squares from four to five inches. Cut small slices of fat pork and onions, lay slice of each on beef square and roll; pin together with toothpicks. Brown well in butter and then stew until tender. If the above prepared meat is roasted after stewing it will make a nice rolled roast. —Elva Sievers.

SPICED BEEF.

Season raw chopped steak with salt, pepper and spices to taste; add two eggs, half a pint of bread crumbs, five tablespoons cream and a small piece of butter; mix and make into a roll with enough flour to bind it together, put in a pan with a little butter and bake. Slice when cold.

—Mrs. R. S. Lynch.

STUFFED BEEFSTEAK.

Take round steak and spread over it a dressing as for chicken or turkey; roll and tie securely. Bake about half an hour with scraps of bacon, or beef fat.

—Mrs. William A. Pors.

TO BOIL CORNED BEEF.

Put the beef in enough cold water to cover, let gradually come to a boil and cook slowly until tender, skimming the grease from the top as it boils. May be much improved by boiling potatoes, turnips and cabbage with it. Allow about twenty minutes to each pound of meat.

—Rose Kuehlthau.

TO ROAST BEEF.

Select a good rib roast and wipe with a damp cloth instead of washing. Put a dripping pan on the stove until it gets smoking hot. Put in the beef without seasoning or

dressing of any kind, let it sear on both sides, then rub with salt, sprinkle with a little pepper and add just enough boiling water to keep it from burning. Place in a good hot oven to roast, allowing fifteen minutes to a pound of beef and fifteen minutes for the pan. Replenish the water as it cooks away.

—Mrs. C. A. Weil.

FILLET, A LA JARDINIERE.

Take off the skin and fat of a good-sized fillet of beef, lard with strips of bacon on both sides. Have a roasting pan ready in which has been browned a large piece of butter; brown the fillet on both sides, then gradually add one cup sour cream, and, if necessary, a little boiling water; baste often. Roast one hour. Serve on a large platter, garnished with different vegetables--peas, cauliflower, small potatoes fried whole, and mushrooms—each vegetable formed in fields.

FRICADELLE.

½ pound beef,
½ pound veal,
½ pound pork,
1 cup bread crumbs,
½ cup cold water,
3 eggs,
Pepper and salt to taste.

Chop the meat very fine, mix with the other ingredients, form into a loaf and roast two hours in plenty of butter. Slices of bacon on top improve the meat wonderfully. After the loaf is browned on top (it must not be turned) pour in a half or a whole cup of boiling water to prevent burning.

—Mrs. William A. Pors.

MEAT LOAF OR HOCK.

1 pound beefsteak, and
1 pound pork, chopped fine together,
2 beaten eggs,
½ small loaf bread crumbs,

Season to taste with sage, salt and pepper. Mix into loaf and bake thirty minutes. —Mrs. Lane.

MEAT LOAF.

Take one pound equal quantities of beef, pork and veal, chopped by butcher. Add two eggs, pepper, salt, little nutmeg, one small onion, a little chopped parsley, and one roll, soaked in hot water and milk. Make into a loaf and bake one-half hour. —Mrs. A. Husting.

MEAT PORCUPINE (Mrs. Lincoln).

Chop fine some lean cooked veal, chicken or lamb; add one-fourth its amount of cracker or bread crumbs, and a small quantity of chopped bacon; season highly with salt,

pepper and lemon juice; moisten with beaten egg and stock or water enough to shape it. Mould into an oval loaf and put in shallow, well-greased pan. Insert strips of fat bacon, leaving the ends out half an inch, and push the meat up firmly around the bacon. Bake till brown. The bacon will baste the meat sufficiently. —Mrs. Emil C. Pors.

MEAT SHAPE (English).

¾ pound cooked meat,
3 ounces cooked rice,
1 onion,
2 or 3 tablespoons gravy,
1 teaspoon minced parsley,
¼ teaspoon pepper,
¼ teaspoon salt.

Mince the meat very fine; peel, scald and mince the onion, mix it with the meat, rice, parsley, pepper and salt. Bind the mixture with the gravy, and turn it into a buttered basin or moulded shape and steam for an hour. Thicken some stock with butter and flour, add a teaspoon of Worcester sauce. Turn out the shape and pour gravy, which should be a good brown color, around it. This is an economical way of using the remnants of cold meat, vegetables or pieces of bread. Cold carrot or any other vegetable chopped fine, may be mixed with the meat and improves the flavor. Pieces of bread, soaked a few minutes in a little stock or milk, beaten so that no lumps remain, or cold potatoes, mashed smoothly, may be used instead of rice. An egg makes the dish richer.

—Mrs. C. A. Weil.

ROAST LEG OF LAMB (Sour).

Remove all skin and fat, place in a deep dish and sprinkle a little salt over, taking care not to use much, as it will toughen the meat; then add several small onions, or one large one, cut in slices, a scant tablespoon of whole pepper, three or four cloves, one bay leaf and several juniper berries; cover all with vinegar, which, if very strong, should be diluted with water. Leave in vinegar from two or four days; when ready to use draw narrow stips of bacon though the meat, pepper and salt slightly, place in a hot dripping pan, in which has been melted a piece of butter, the size of an egg. Pour in a cup of boiling water, cover and put in a moderately hot oven, basting occasionally. In about two hours the roast should be done and a rich brown in color. If not sour enough add some of the spiced vinegar. A little sour cream may be used to thicken gravy, or flour and water if preferred. A slice of lemon and a little sugar improves the gravy. While in the vinegar the meat should be turned over every day. Beef roast (sour) may be prepared the same way.

—Rose Kuehlthau.

SCALLOPED MEAT OF ANY KIND.

Chop cooked meat fine, moisten with gravy, or if you have none, use water with butter, pepper and salt. Place in deep dish and cover with mashed potatoes mixed with a beaten egg. Bake until light brown.

SCALLOPED MEAT No. 2.

Fill a dish with alternate layers of mashed potatoes and finely chopped meat; season with salt, pepper and butter. Cover the top with bread crumbs, place bits of butter around and bake until well browned. A very small quantity of meat serves in this way to make a presentable dish.

—Mrs. R. S. Lynch.

POT ROAST OF VEAL (German).

Brown one-half cup butter in a kettle, then put in five pounds lean veal, and brown it well on all sides, being careful not to burn it. Add a large cup of thick sour cream; turn the meat until the cream is thoroughly browned, then add salt, one bay leaf, little pepper, and water enough to boil about two hours. Let the water almost boil out, then remove the meat; add water and flour to thicken the gravy, and strain. Very nice. —Mrs. Frances E. Ott.

PRESSED VEAL.

Boil two or three pounds of veal until tender; season with salt, pepper and butter; let cook a little longer, then take out the meat and chop very fine. Let the gravy from meat cook down until thick, then pour over meat and press into mould. Set in cold place over night. —Mrs. Ralph H. Norris.

VEAL LOAF.

Three pounds nice veal, three-quarters pound lean pork; chop fine, removing all skin and shreds; add some soaked bread, pepper, salt and one beaten egg. Mix thoroughly and mould in form of loaf; roll in toasted bread crumbs, and roast in quick oven two hours; use plenty of butter and baste frequently. —Mrs. Ernst Franckenberg.

VEAL LOAF No. 2.

2 pounds veal,
1 pound pork,
3 eggs (well beaten),
½ cup cracker crumbs.

Chop the meat fine, season to taste with salt, pepper and sage. Bake nearly an hour, basting with butter and water.

—Rose Kuehlthau.

VEAL LOAF No. 3.

3 pounds raw veal or beef (chopped fine),
6 soda crackers (rolled fine),
3 eggs,
1 tablespoon salt,
1 teaspoon pepper,
½ teaspoon sage,
Butter size of walnut.

Mix thoroughly, pack in deep covered pan. Bake an hour. —Mrs. Fred Wolfrum.

VEAL POT ROAST.

Brown a thick piece from the leg or breast of veal in a little beef suet, then add hot water and cook slowly one and one-half hours. Season delicately before serving.

—Mrs. F. E. Walbridge.

VEAL POT ROAST.

Put a piece of butter, the size of a walnut, and three or four pounds of veal into a smoking hot iron kettle. Keep turning the meat until all sides are well seared, then sprinkle a tablespoon of flour over it, season with salt and pepper, and add a little hot water. Watch it carefully, as the flour has a tendency to make it scorch, and replenish the water as it boils down. Cook slowly about two hours. About twenty minutes before serving put in some small peeled potatoes; when they are done place the meat on a platter and the potatoes around it; pour the thick brown gravy over the whole. Or, instead of the potatoes, use dumplings made of one cup flour, one heaping teaspoon baking powder, one-quarter teaspoon salt and milk to make a stiff batter. Drop in kettle a tablespoonful at a time and boil, closely covered, for twenty minutes.

—Mrs. C. A. Weil.

MOCK TERRAPIN.

Cut a calf's liver in slices and fry in butter until nearly done; then chop coarsely, season with salt, pepper and a little onion; add four hard boiled eggs, chopped, one cup of hot water and a little sprinkle of flour Cover closely and let simmer slowly. —Mrs. Chas. A. Silberzahn.

CALF'S LIVER AND BACON.

Slice the liver a quarter of an inch thick, pour hot water over it and let remain a few minutes to clear from blood; dry with a cloth. Cut about a pound of bacon into as many thin slices as there are of liver. Fry the bacon to a nice crisp and keep hot; then fry the liver in the same pan, having seasoned with pepper and salt, and dredged in a little flour. Serve with a slice of bacon on top of each slice of liver.

—Mrs. Victor Husting.

CALF'S HEAD CHEESE.

Boil a calf's head in water enough to cover, until the meat leaves the bones; put in wooden bowl, chop fine, season with a tablespoon of salt and a teaspoon of pepper. Lay a cloth in colander, put meat into it, fold the cloth closely over it, cover with a plate and put a weight on it. Slice when cold. —Rose Kuehlthau.

SAUR BRATEN.

Cover a rump of beef with vinegar and let it stand over night. In the morning take half the vinegar and as much water, add a few peppercorns, cloves, bay leaves, one onion, a little allspice, half cup raisins, and half cup sweet almonds. Let beef stew in this liquid until tender, then take it out and slice. Add to the gravy one tablespoon brown sugar, and two tablespoons flour browned in a piece of butter and stirred very smooth. If that does not thicken gravy enough add two or three gingersnaps stirred to a smooth paste with hot water. Put the sliced meat back in the kettle and let it simmer slowly until ready to serve. Serve with potato dumplings.

—Mrs. A. B. Liebermann.

SOUR FLEISCH.

One tablespoon each lard and flour; pepper, salt, spices; brown the flour in the lard with a pinch of sugar, then add an onion cut fine. When the onion is cooked soft, add a tablespoon of cold water, then pour in slowly enough hot water to make a smooth gravy. Season with spices, cloves, allspice, nutmeg and vinegar to suit taste. Any cold beef or tongue, thinly sliced, can be used in this gravy. —Grandma Pick.

SWEET AND SOUR TONGUE (French).

Boil a tongue in salt water until tender; take out, peel, cut in slices, and cook about half an hour in following gravy: One large tablespoon of flour and one of butter well browned together; add a good sized onion, about a pint of boiling water, three tablespoons vinegar, a few cloves, one bay leaf, half a teaspoon ginger; sweeten to taste; put in a few nice raisins and two or three slices of lemon.—Mrs. Schlesinger Weil.

TONGUE CUTLET.

Boil a beef tongue until very tender; when cold peel, cut in slices half an inch thick, sprinkle with salt and pepper, dip in egg and cracker crumbs and fry brown in butter.

—Mrs. Emma Wilkie.

CATSUP GRAVY.

Cut meat remnants into small pieces; add enough water to cover; season with salt, pepper, little sugar and one-half cup catsup. Slice and add one large onion and one apple. Simmer one-half hour. —Mrs. Gerlach.

DRAWN BUTTER SAUCE.

Heat three-fourths cup butter to golden brown; add little flour, or rolled bread or cracker crumbs.

GRAVY FOR COLD MEATS.

Brown together a tablespoon of lard and a tablespoon of flour; add a small finely minced onion and a heaping teaspoon of sugar. Stir together until a nice brown, then take from the fire and add one-fourth cup vinegar, and water, a little at a time, until of the consistency of gravy. If any meat gravy is left over add it and season the whole with a little allspice, cloves, pepper, salt and a bay leaf. Put in a few raisins, and lastly, the slices of cold meat. Let boil up thoroughly and serve hot. The browned sugar may harden when liquid is poured in, but it will soon dissolve. —Mrs. F. Lauer.

SAUCE FOR BOILED TONGUE.

Brown one tablespoon of flour in one tablespoon of lard and butter mixed. Add to taste, vinegar, sugar, salt, spices and laurel leaves, and pour over tongue about twenty minutes before serving. Serve with prunes. —Mrs. A. Husting.

SWEET SOUR GRAVY FOR MEATS.

Two cups water, one big spoon each molasses, vinegar, and flour made smooth with water. Nice served with potato dumplings. —Mrs. Fred Haase.

THREE WAYS TO USE COLD MEATS OR FOWLS.

No. 1. FRENCH TOAST.

Mince the meat fine, put in a stew pan with gravy left from day before roast or stew, season with chopped celery or parsley, salt and pepper; while this stews gently for ten minutes, toast and butter enough bread to cover a hot platter; spread a large spoonful of the stew on each piece of the toast and serve at once.

No. 2. CROQUETTES.

To one pint of minced cold meat, add one teacup of bread crumbs, one beaten egg, salt and pepper; make into little pats and fry brown in drippings or butter.

No. 3. BREAKFAST BACON.

Cover the bottom of a pudding dish an inch deep with well seasoned cold meat and enough stock or gravy to moisten well. Cover the meat with mashed potatoes an inch deep; put bits of butter over the top and bake a light brown in a quick oven. —Mrs. J. H. Williamson.

EIER KUCHEN AND SOUR GRAVY.

Cut one and one-half pounds of ham into two-inch squares, fry on both sides and spread in flat tin, then turn the gravy over it. Beat four eggs, add pinch of salt, a little pepper, and a pint of milk; turn this mixture over the ham and

bake brown. Serve with mashed potatoes and sour gravy.

—Mrs. Frank Zimmerling.

TO USE SMALL PIECES OF COLD HAM.

Chop the ham fine, add a few bread crumbs, a little milk and season with mustard, if desired; mix thoroughly; line gem irons with it, patting it in firmly; break an egg in each ring and bake quickly until the eggs whiten on the top.

—Mrs. Tippett.

HASHED MEAT.

½ pound cold meat,	½ ounce flour,
½ ounce butter,	½ pint stock or water,
¼ teaspoon salt,	1 onion,
¼ teaspoon pepper,	3 cloves.

Cut meat into slices, trimming off the outside brown edge and any gristle. Peel and slice the onion; melt the butter in a stew pan; fry the slices of onion a light brown, stir in the flour, add the stock or water. Let the sauce boil a few minutes, add the cloves, pepper and salt; lay in the slices of cold meat; put on the back of stove where it can simmer very gently, but not boil, or the meat will be hard. If the sauce is too thick, add a little more stock or water before putting in the meat. Let it simmer ten or fifteen minutes; serve with sippets of toasted bread or a wall of mashed potatoes. If the sauce is not brown enough, add a little brown flour or a teaspoon of mushroom catsup.

HASHED MEAT No. 2.

Slices of cooked meat,
1 teaspoon parsley,
½ teaspoon thyme,
¼ teaspoon pepper,
2 tablespoons crumbs,
½ teaspoon salt,
1 egg,
1 teaspoon lemon juice.

Trim the slices of meat; mix the chopped parsley and thyme, pepper and salt with bread crumbs; break the egg on a plate, beat slightly; dip slices of meat in the egg, then into bread crumbs covering both sides of meat. Put about an ounce of butter or very good dripping into a pan; let it get hot and fry the meat a light brown. Make a sauce of butter and flour, as directed for hashed meat; add the lemon juice after sauce is taken from the fire; arrange the meat on a serving dish and pour sauce around it. This dish can be varied by laying the slices of meat on a bed of vegetables, such as peas, mashed potatoes, French or haricot beans.

—Mrs. C. A. Weil.

FRENCH STEW.

Put a tablespoon each of butter and flour in a kettle, cook until brown, add a small minced onion and three pounds of veal, cut in small pieces. Cover with a quart of water, add salt and pepper, and cook slowly for two hours.

—Mrs. W. S. Doig.

HUNGARIAN STEW.

Put a piece of butter, half the size of an egg, in a kettle and add a sliced onion; let it brown, then put in about three pounds good round steak, cut into pieces half an inch square, season with salt, pepper and a pinch of cayenne; dredge well with flour. Let all brown together, then add boiling water, a little at a time, until the meat is tender. The gravy must be a rich brown. Serve with dumplings.

—Mrs. A. B. Liebermann.

CROQUETTES.

To make appetizing croquettes from the remnants of meat, poultry, etc., it is necessary to use the same discrimination that is requisite in making good soup—that is, care must be taken that one seasoning has not undue prominence over others—all being so finely blended that they shall seem as one to the palate. Take any pieces of cold meat, add egg cooked in any way, if it be on hand, and mince fine. Into three cups of meat thus minced, chop two level teaspoons of sage and a piece of onion, the size of a small nutmeg. Next add half cup cracker or bread crumbs, for the above amount of meat, a well beaten egg, one cup or less of good gravy, salt and pepper to taste. The gravy may be omitted by substituting a piece of butter the size of a walnut, one tablespoon flour

and enough hot water to make the croquettes moist. Roll a heaping tablespoon of the mixture in the hands to a flat cake and fry in butter in a frying pan; or it may be moulded into round or cone-shaped croquettes and fried in deep fat, like doughtnuts. These croquettes are very nice made small and served on a platter of scrambled eggs, garnished with parsley.

—Mrs. C. A. Weil.

BAKED SWEETBREADS.

Three sweetbreads, one egg and bread crumbs; put sweetbreads into warm water to draw out the blood. Let them remain little more than an hour, then put into boiling water and let simmer for ten minutes to make firm. Drain, brush over with beaten egg, roll in crumbs, dip in egg again, sprinkle with fresh crumbs, pour a little melted butter over them and put into a moderate oven to bake for about three-quarters of an hour. Place sweetbreads on toast, and pour around them, but not over, a good brown gravy. They may be prepared in the same manner and fried instead of baked.

STEWED SWEETBREADS.

1 sweetbread,
½ pint white stock,
½ pint milk,
½ teaspoon lemon juice,
1 ounce butter,
½ ounce flour,
½ teaspoon parsley,
½ teaspoon salt,
Pinch of pepper.

Wash, trim, blanch and divide the sweetbread, melt the butter in a sauce pan, stir in flour, rub smooth, add the stock, milk, pepper and salt; let boil, then put in the sweetbread and simmer thirty or forty minutes until tender. Before serving put in the lemon juice and sprinkle in the chopped parsley. Serve on toast.

FRICASSEED RABBIT.

Cut the rabbit in pieces, put into a stew pan and season with salt, cayenne pepper and a litte chopped parsley; pour in a pint of hot water (or veal stock if you have it), and stew slowly until tender: when about half done, add some bits of butter, rolled in flour, and just before taking from the stove add half a cup of thick cream with a dash of nutmeg. Stir well, but do not boil after the cream is in or it will curdle.

—Rose Kuehlthau.

LUNG SAUSAGE.

Use recipe for filling for poultry or veal's breast, given in book, omitting the apple and using calf lungs. Fill casing, not too stiff, and boil ten minutes. Very nice to have on hand; will keep a week. Prepare the sausage for the table by frying in butter. —Mrs. C. A. Silberzahn.

PANNHAUSE OR PENNSYLVANIA SCRAPPLE.

Clean a hog's head well; cut into four or five pieces and soak in cold water over night to remove blood. Boil until the meat falls from the bones; use about three gallons of water for a whole head and keep that amount until meat is done. Let stand until cool, then take off the fat that rises and put away to use in frying the pannhause. Put the meat over the fire again; when warm, remove all bones and cut the meat into small pieces, without chopping. Then put meat and liquid over the fire, and when boiling stir in equal parts of Indian meal and buckwheat flour until the consistency of ordinary mush, or until the spoon will stand erect in it. Season well with salt and pepper and pour into pans to cool. After a day it can be placed on boards to keep until wanted for use. When wanted, slice and fry in the fat taken from the meat when it was boiled, or lard may be used instead. Fry brown on both sides and it is ready for the table.

—Mrs. R. S. Lynch.

BAKED HAM.

Get the best in the market, not too salt, cut the outside and shank off. Mix flour enough in one quart of cold water to make a stiff dough. Roll the dough out, lay the ham in it and pinch together like a turnover. Bake a thirteen pound ham four hours in a moderate oven. Leave the cap on until cold.

—Mrs. W. R. Lyle.

CHICKEN PIE.

Boil chicken until tender; remove the bones; line a dish with crust made of sweet cream, little salt, flour and baking powder, rolled to the thickness of half an inch; place the chicken and gravy in the dish, season with salt, pepper and butter, sift a little flour over the top, put on the crust for the cover, spread with a thin layer of butter, slit in several places, close firmly around the edge and bake until a nice light brown. One chicken will make a pie in a three quart dish, three chickens will make two pies in four quart dishes.

—Mrs. C. T. Tracy.

CHICKEN CROQUETTES.

To one three-pound chicken add

1 pair sweetbreads, chop meat, measure; to
1 pint meat take
½ pint milk,
1 large spoon butter,
2 tablespoons flour,
1 teaspoon parsley,
1 teaspoon onion juice,
1 teaspoon salt,
¼ teaspoon pepper,
¼ teaspoon nutmeg,
Pinch of cayenne,

Chop the parsley, mix ingredients well, make into fourteen croquettes and dip in a mixture of one egg and one tablespoon of hot water. Roll in cracker crumbs and fry in hot fat.

—Mrs. J. J. Williams.

CREAM CHICKEN.

Boil a four-pound chicken and four sweetbreads until tender. When cold cut up, as for salad, in a sauce pan; put one quart of cream in another pan to heat; stir five even tablespoons of flour into four large tablespoons melted butter, and pour into the hot cream, stirring until it thickens; flavor with half a small onion, grated; season with red and black pepper. Put chicken, sweetbreads, one can of mushrooms and dressing in baking dish, cover with bread crumbs and pieces of butter and bake thirty minutes; mushrooms may be omitted if they cannot be obtained. —Mrs. Col. Lake.

FRIED CHICKEN.

Cut up a chicken and sprinkle with a little salt, then fry a nice brown in two tablespoons butter. Keep adding a little water while frying until chicken is done. A young chicken will fry in about an hour. —Mary Bertram.

PRESSED CHICKEN.

Boil two chickens in as little water as possible until meat is tender; remove the bones and skin; pick the meat into fine pieces, season with pepper and salt; mix with the liquid in which the chicken was boiled, place in a porcelain dish, cover with a cloth and press with heavy weight several hours. When served cut in thin slices. —Mrs. M. R. Adams.

ROAST TURKEY.

Select a plump young turkey weighing about ten pounds, clean and soak in salt water over night; in the morning sprinkle inside with salt and pepper, stuff with dressing preferred, sew up with cord, sprinkle outside with salt and pepper, lay in a pan, breast down, cover with slices of fat salt pork and bake slowly four hours. Serve with cranberry sauce or currant jelly. Another nice way when turkey is prepared for the oven is to cover with a thick paste of flour and water instead of the pork, and baste often with the drippings; the bottom of the pan must be kept well covered with water. Cook the neck, liver, gizzard and heart until tender, chop and add to the gravy. Any fowl may be roasted the same way. Another very nice way to cook a fowl is to boil it slowly in a kettle with very little water, or steam in a steamer an hour before putting it in the oven to roast. —Selected.

ALMOND DRESSING FOR TURKEY.

½ cup almonds,
5 ounces butter,
2 cups grated bread,
3 yolks of eggs,
2 whites of eggs, beaten,
Little nutmeg.

Pound the almonds, mixed with a little water, to a paste.

—Amenda Franckenberg.

DRESSING.

Soft bread or cracker crumbs, highly seasoned with salt, pepper, thyme and sage; moisten with melted butter and hot water. Mashed potato seasoned with onions, sage, salt and pepper, either alone or mixed with bread or cracker crumbs, makes a nice dressing; equal parts of bread crumbs, chopped apples and boiled onions, seasoned with salt, pepper and sage, makes an excellent dressing for roast goose or duck. Chopped oysters, celery, raisins or dates, when added to moistened bread or cracker crumbs, makes a pleasing variety. Toasted bread is nice to use in dressing. —Mrs. M. Adams.

FILLING FOR CHICKEN.

Chop the liver and gizzard fine and cook in a little butter; when done, add two slices of bread which have been soaked in sweet milk, two beaten eggs, a little chopped onion, a little butter, allspice and nutmeg.

—Mrs. Henry Wittenberg.

FILLING FOR POULTRY OR VEAL'S BREAST.

Soak bread in milk or water; fry a small onion, cut fine, in butter the size of an egg; add the liver, heart and gizzard, chopped fine, stir until cooked. Squeeze the bread, add two well beaten eggs, one apple, chopped fine, pinch each of nutmeg and sage, teaspoon of salt, a little pepper, one-half teaspoon of sugar. With veal's breast use calf's liver.

—Mrs. Chas. A. Silberzahn.

TURKEY FILLING (Fine).

Cut wheat bread in small squares and roast in a little butter in a frying pan, then add the liver of the turkey chopped fine, two beaten eggs and some fine cut parsley. Mix well together and fill the turkey. —Mrs. Matthew Regner.

JEWISH DRESSING.

Brown a large onion, sliced, in one tablespoon butter; add one gizzard, chopped; brown nicely, season with salt and pepper, then add stale bread, dipped in water, and one beaten egg. Five cents worth of chopped beef and pork may be used instead of gizzard, if preferred. —Mrs. H. Gerlach.

SCALLOPED CHICKEN.

Divide the chicken into joints and boil until the meat leaves the bones readily, then thicken the water in which the chicken was boiled with flour and season with butter and salt. Fill a deep dish with alternate layers of toasted bread crumbs, chicken (after shredding it), and slices of hot boiled potatoes, having crumbs on top; moisten well with gravy and bake slowly three-quarters of an hour. —Mrs. J. F. Tearnan.

TO UTILIZE EVERY PART OF A DUCK OR GOOSE.

Take the head with most of the neck, the feet, the ends of the wings, the gizzard, heart and liver of a duck or goose. Remove the eyes and chop off the bill, being careful not to

mutilate the tongue, as that is considered a very dainty morsel. Pour boiling water over the feet, draw off the skin and cut off the claws. Wash all thoroughly. Put a quart of salted water with a celery root, a parsley root and a little carrot into a kettle and add the duck trimmings. When the meat is almost tender add a cup of soup stock, or beef extract, and one cup of rice. Let it boil slowly until the rice is tender and the liquid nearly all absorbed. Serve with celery.

—Mrs. A. B. Liebermann.

BAKED FISH WITH TOMATO SAUCE.

Place the fish in a dripping pan with salt, pepper, small lumps of butter, and two tablespoons of tomato catsup (or strained canned tomatoes) poured over the top. Just before baking add a little boiling water; baste frequently while baking. A four-pound fish must bake one hour. When tender and nicely browned remove carefully to a warm platter and make the following

TOMATO SAUCE.

Add to the water in the dripping pan enough boiling water to make the required quantity of sauce. With a four-pound fish you will have almost enough to fill an ordinary sized gravy boat. Thicken with flour stirred smooth with water to the consistency of thin gravy, and add two table-

spoons of strained canned tomatoes, two tablespoons tomato catsup, one of Worcestershire sauce, the juice of half a lemon, and salt and pepper to taste. The canned tomatoes may be omitted by using more catsup. Cook several minutes, stirring constantly, and serve very hot.

—Sarah Barney.

FISH WITH PARSLEY SAUCE.

After a fish has been cleaned, and salted for several hours, wash and put in boiling water with several small onions, a few peppercorns, and one bay leaf; boil twenty minutes. Melt a good-sized piece of butter and stir into it two tablespoons of flour, add enough water in which the fish was boiled to make a nice thick gravy, salt to taste, a little vinegar, and some minced parsley. Boil up well, pour over the fish and serve with boiled potatoes. If preferred, a tablespoon of made mustard may be used instead of parsley.—Mrs. Emma Wilkie.

FISH, A LA RUSSIAN.

Take a good-sized pike, remove the scales and eyes and wash well. Cut into about four pieces. Scrape the meat out of the skin and add to it one large soda cracker rolled fine, half an onion, one egg, salt and pepper to taste. Chop all very fine and fill the fish with it. Put into a kettle with one quart cold water, half a lemon sliced, half an onion, a few whole peppercorns, and boil until tender; add more water if necessary. The gravy will form a jelly. Serve cold with horseradish. —Mrs. A. B. Liebermann.

BAKED FISH.

After cleaning, salt the fish, baste with bacon, add pepper, bay leaf, onions, and two tablespoons of tomatoes. When baked add a little water. Bake one hour.

—Mrs. D. T. Keeley.

BOILED FISH.

3 or 4 pound fish,
1 quart water,
1 cup vinegar,
1 large onion,
1 bay leaf,
1 sliced lemon,
1 tablespoon cloves,
2 tablespoons whole pepper.

Boil very slowly. For the dressing take one pint of cream and the yolks of four eggs, beaten together; cook in double boiler until thick, then remove from stove and add enough of the liquid in which the fish was boiled, to make a nice gravy. Place the fish on a platter, pour the dressing over, and garnish with parsley and sliced lemon.

—Mrs. G. E. Weiss.

BROWN FISH SAUCE.

Three medium-sized trout, cut in pieces,
1 pint vinegar,
1 cup water,
3 sliced lemons,
1 cup raisins,
½ cup sugar,
10 cloves,
4 bay leaves,
1 teaspoon whole pepper,
1 teaspoon salt,
2 good sized pieces stick cinnamon.

Let come to a boil; add one-half cup cold water, let boil, then pour on enough cold water to stop boiling; add six or eight "store" gingersnaps, soaked in water. Let this come to a boil and then place in jar ready for use the second day.

—Mrs. Chas. A. Silberzahn.

COD FISH BALLS.

1 cup raw salt fish,
1 pint potatoes,
1 teaspoon butter,
1 beaten egg,
¼ salt spoon pepper.

Wash the fish, pick in half inch pieces, and free from bones; pare the potatoes and cut in quarters; put the potatoes and fish in stew pan, and cover with boiling water; boil twenty-five minutes or till potatoes are soft; be careful not to boil until soggy. Drain off all the water, mash and beat the fish and potatoes until very light; add the butter and pepper and when slightly cooled, add the egg and more salt if needed. Shape in tablespoon without smoothing much and fry one minute in smoking hot lard; drain on soft paper.

—Mrs. C. H.Miller.

FISH BALLS.

Mix into balls equal quantities of chopped fish and potatoes, one well beaten egg, one tablespoon melted butter. Roll the balls in flour and fry with salt pork in lard until nicely browned. —Mrs. B. Fairbanks.

CROQUETTES OF FISH.

Separate any kind of boiled fish from the bones carefully; add chopped parsley, salt and pepper to taste; beat an egg with a teaspoon of milk and flour; mix all together, roll into balls, dip in beaten egg, then in cracker or bread crumbs and fry a light brown. —Mrs. James Friedlander.

FISH CUTLETS.

Boil one pound of any kind of fish; when done, drain and pick to pieces; mix with one teaspoon salt, a tablespoon chopped parsley and a quarter teaspoon of pepper. Stir two tablespoons of flour and one of butter in one-half cup of hot milk, cook a minute, add the yolk of one egg and then the fish; mix lightly and when cold, form into croquettes, dip in beaten egg, then in crumbs, and fry in smoking hot fat.

—Mrs. J. J. Williams.

FISH TIMBALES.

Pour one-half cup cream or milk into a saucepan with two tablespoons fine stale bread crumbs; add salt, cayenne, one tablespoon lemon juice, one teaspoon minced parsley and a few drops of onion juice; when hot, add one cup cold boiled or canned salmon, or any dry white fish, mashed very fine; when boiling, pour over it the well beaten yolks of three eggs,

mixing well; fold in the stiffly beaten whites of the three eggs; fill well greased timbale cups two-thirds full; set the cups in pan of hot water and bake till firm, about fifteen minutes. Serve with Hollandaise sauce, made as follows:

Heat four tablespoons of vinegar to the boiling point and pour on two well beaten eggs, or four yolks, stirring well; return this mixture to the fire and stir constantly till it thickens, but remove from fire immediately when it is the consistency of soft custard; add one heaping tablespoon of butter and salt and cayenne to taste.

These timbales are very delicate and delicious; the sauce can be varied, but the one I have given is a general favorite.

—Selected.

PLANKED WHITE FISH.

Take a well-seasoned oak plank twenty inches long, ten inches wide and one inch thick, with a groove cut around the top one inch from the edge; heat and oil it thoroughly, then spread upon it, skin side down, a white fish, dressed, cleaned and split down the under side; brush over with butter or oil, bake about twenty-five minutes, basting often; when done set the plank upon a platter, spread the fish with three level tablespoons butter, creamed, and mixed with salt, pepper and a tablespoon lemon juice; garnish the edge of the plank with mashed potatoes and slices of lemon and parsley.

—Mrs. Hall.

LOBSTER CUTLETS.

One lobster, one ounce butter, one ounce flour, one egg, three tablespoons bread crumbs, pepper and salt. Chop the meat of lobster rather fine; if there is any coral, pound with one ounce of butter and press through a sieve; melt the butter in a sauce pan, add the flour, stir smooth, but do not brown. Add a quarter of a pint of cold water gradually, stirring all the time till the sauce boils; then take it from the fire, add the coral, pepper, salt, and if cream, one tablespoon. Mix the chopped lobster with the sauce; spread on a plate to cool before making into cutlets. Break an egg on a plate, beat slightly with a knife. When the lobster is cool, take a small quantity on a floured board and shape as much like a cutlet as possible. Put some very fine bread crumbs on a sheet of kitchen paper; dip each cutlet into the egg, covering well, roll in crumbs, put in frying basket, and fry a golden brown in a pan of boiling fat. Take out the cutlets, put on kitchen paper to drain, take pieces of the feelers (antennæ) of the lobster and stick a piece into each cutlet to imitate a bone. Milk can be used instead of water for the sauce.

KEDGEREE (English).

½ pound boiled fish,	2 eggs,
¼ pound rice,	½ teaspoon salt,
2 ounces butter,	Little cayenne pepper.

Wash and boil the rice; boil the eggs very hard; break the fish into pieces, carefully taking out the bones. Cut the whites of the eggs into small pieces. Melt the butter in a saucepan, add the rice, whites of eggs, fish, cayenne and salt; mix well together, sprinkle the yolks of the eggs over and serve on a hot dish. —F. L. M.

OYSTERS AND MACARONI.

Boil macaroni in salted water until tender; butter a deep dish, put in a layer of macaroni, over this a layer of oysters, seasoned with salt, pepper, a little lemon juice, and liberal bits of butter; cover with macaroni. Strew top with bread or cracker crumbs and butter. Pour over all two eggs and one cup of milk. Bake. —Mrs. Chas. A. Silberzahn.

SCALLOPED OYSTERS.

Fill a buttered dish with alternate layers of cracker crumbs seasoned with bits of butter, and oysters seasoned with salt and pepper, having the last layer of crackers. Strain the oyster liquor, pour on top, add milk until it can be seen on the surface. Bake about three-quarters of an hour.

—Mrs. Joseph Ott.

SALMON LOAF.

Remove the bones, skin and oil from two cans of salmon; add two eggs, half cup of bread crumbs, salt and pepper to taste. Mix and chop in an earthen bowl. Pack in a buttered dish and steam three-quarters of an hour. When cold, run a knife around the dish and the loaf will slip out easily.

—Mrs. A. M. Bowen.

SALMON LOAF.

Mix one can salmon, four eggs beaten light, four tablespoons melted butter and one-half cup cracker or bread crumbs to a smooth paste. Steam one hour and serve with the following

SAUCE.

One-half cup sweet milk, thickened with a small tablespoon of flour, one tablespoon of butter, one tablespoon of catsup, a little nutmeg or mace, a very little cayenne pepper and salt to taste. Just before taking up add a well beaten egg, boil a minute and pour over loaf. —Mrs. R. S. Lynch.

SCALLOPED SALMON.

Fill a shallow baking dish with alternate layers of canned salmon and coarse cracker crumbs, seasoning each layer of cracker crumbs with a little butter, pepper and salt, and pour

over the top (which should be cracker) enough milk to moisten the whole. Bake in a quick oven until a golden brown. —Mrs. C. A. Weil.

SCALLOPED SALMON.

2 cups milk, 1 cup salmon,
⅔ cup flour, Butter, pepper and salt.

Thicken the milk with the flour to the consistency of thick milk gravy; break up the salmon and mix slightly with the butter, pepper and salt, add to the gravy, put buttered cracker crumbs on top and bake. —Mrs. A. Gordon.

SALMON IN A MOULD.

1 can salmon, 4 eggs,
4 tablespoons melted butter, ½ cup cracker crumbs.

Season with salt, pepper, minced parsley, and, if liked, a little celery. Drain the liquor from the salmon, remove the bones and skin, chop fine and rub the butter into it until smooth, then add seasoning, the well beaten eggs and cracker crumbs. Mix thoroughly, steam one hour in a buttered mould and serve with the following sauce:

1 cup milk, 1 tablespoon butter,
1 tablespoon corn starch, 1 teaspoon catsup,
Liquor from the salmon, 1 egg.

Boil the milk and thicken with cornstarch; add salmon liquor, butter, catsup, and lastly, very carefully, the egg. Boil one minute. Turn salmon out of mould and pour sauce around it. —Mrs. P. W. Harns.

CREAM SAUCE FOR SALMON.

Let one cup of cream, sour or sweet, come to a boil, add yolks of three eggs beaten with half cup of vinegar, let come to a boil again, remove from the fire and stir until cold.

—Miss Lillian Dangers.

TURBOT A LA CREME.

Parboil fish, remove skin and bones. Prepare a sauce with one quart milk, one-fourth pound butter, salt and pepper to taste, two yolks, little parsley and thyme and one small onion. After cooking strain, then put fish and sauce in a baking dish in alternate layers, grate a little cheese over the top and over the cheese put a layer of bread crumbs, then pour the remaining sauce over and bake one-half hour.

—Mrs. W. E. Bennet.

TURBOT.

Boil a white fish or trout, weighing about four pounds; pick from the bones very fine; make a sauce of one quart of milk into which has been cut two small onions, a little parsley, celery or celery salt, a small piece of butter, salt and pepper, thickened with two tablespoons of flour; when well cooked in a double boiler, add the yolks of two eggs and strain; fill a pudding dish with alternate layers of fish and sauce, covering the top with bread crumbs and small pieces of butter; set it in the oven until the top is browned, then serve at once. Any remnants of baked or boiled fish can be used in this way, making quantity of sauce to correspond with that of fish.

—Mrs. S. S. Barney.

BAKED EGGS.

Break eight eggs into a well buttered dish, season with pepper, salt, a little butter and two tablespoons sweet cream. Bake twenty minutes.

EGG CUTLETS.

Boil eggs twenty minutes, and when quite cold, shell them and cut in two lengthwise. Have ready one tablespoon butter melted and on a hot plate, add to it a little salt and

pepper; one egg beaten with one tablespoon cold water, on another plate, and fine dry bread crumbs on still another. Dip the egg halves first in the melted butter, then in egg, then in crumbs, and fry in deep fat. Serve with currie.

EGG TIMBALES.

Beat six eggs lightly with fork till well mixed; add one and one-half cups milk, one teaspoon salt, a little pepper, one teaspoon minced parsley, one-fourth teaspoon onion juice; stir all well, pour into well buttered moulds—this quantity will fill eight—set the moulds in pan of hot water and cook in moderate oven until firm, about twenty minutes. Serve with either cream or tomato sauce.

MUSTARD EGGS.

Boil the eggs hard and shell them; brown one large tablespoon of sugar in a frying pan; mix one tablespoon of flour with one-fourth cup vinegar, one tablespoon prepared mustard, one-half cup cream, or one tablespoon of salad oil, and stir into the browned sugar; season with nutmeg, cloves and allspice and boil fifteen minutes. Pour over the eggs and serve hot. —Mrs. A. Husting.

PICNIC EGGS.

12 eggs, salt, pepper,
8 tablespoons meat, chopped very fine,
4 teaspoons vinegar,
4 tablespoons catsup.

Boil eggs hard, shell, cut across in halves, removing yolks; mash yolks, add the other ingredients. Worcestershire sauce may be used instead of catsup, if preferred. Mix well, fill the whites with the mixture and pin the halves together with a toothpick; serve as soon as the acid discolors the white—in a few hours. Place in glass jar to carry to picnic.

—Minnie Colwell.

FILLING FOR EGGS.

6 powdered yolks,
2 tablespoons butter,
1 teaspoon cream,
2 or 3 drops onion juice,
Salt and pepper to taste.

FILLING No. 2.

16 powdered yolks,
1 teaspoon dry mustard,
2 teaspoons salt,
1 teaspoon black pepper,

Fill, put halves together and wrap in tissue paper.

OMELET.

Six eggs, six tablespoons milk, little salt. Give yolks twelve beats, add milk, salt and whites of the eggs, stiffly

beaten, pour at once into a very hot buttered spider and bake in quick oven about five minutes. If desired, lay jelly or grated ham or cheese over half of omelet, fold over, place on a hot platter, sift powdered sugar over and serve at once.

—Addie Seymour.

OMELET.

3 eggs, 3 tablespoons milk,
Butter, ½ size of egg, Salt and pepper

Beat butter with the yolks, add milk and beat again, add salt and pepper; beat whites stiff and add last; place butter, size of walnut, in a frying pan, turn the mixture in and when just set, run knife round edge and lap it; cook until it will slip out easily on a platter. —Mrs. Charles Lyon.

SCRAMBLED EGGS.

Break six eggs into a dish, season with salt and pepper, turn into a hot skillet containing one tablespoon butter. Stir eggs briskly one way for four or five minutes, turn over toast and dish up. A little cream may be heated in the butter before adding the eggs. —C. C.

Chafing Dish.

"When art and nature join, the effect will be
Some nice ragout or charming fricassee."

CHEESE TOAST.

1 cup cheese
1 cup milk,
½ teaspoon salt,
½ teaspoon mustard,
2 egg yolks,
Little red pepper.

Put cheese, cut in bits, and milk over in double boiler; when cheese is melted, add beaten yolks and seasoning, cook lightly and serve at once on toast. —Mrs. H. B. Hitz.

OMELET.

1 tablespoon flour,
½ cup milk,
4 eggs,
Pinch of salt.

Stir flour and salt into the milk, add well beaten yolks, then the whites, beaten stiff; pour into a buttered skillet, cook five minutes and serve hot. One cup of milk may be used.

—Frances Dunham.

CREAMED OYSTERS.

1 pint sweet cream,
1 quart oysters,
Butter size of walnut,
1 tablespoon flour,
Salt and pepper,
Celery salt or juice.

Put all except oysters in chafing dish, let oysters come to a boil in their own juice, then drain and turn them into the cream. Serve on slices of hot buttered toast.

—Mrs. S. S. Barney.

PANNED OYSTERS.

1 pint oysters,
1 tablespoon butter,
1 teaspoon salt,
3 or 4 stalks celery,
Little cayenne pepper.

Fry slowly for a few minutes the butter, salt, pepper and celery (cut into small pieces), then add the oysters and their juice; after stirring well, cover closely and cook two or three minutes, or until the oysters are plump. Pour over buttered toast and serve at once. —Mrs. Emil C. Pors.

OYSTERS ON TOAST.

1 quart oysters,
Butter size of egg,
Salt and pepper,
1 tablespoon flour in
1 teacup milk,
1 egg (beaten).

Lay oysters on a cloth to dry, melt butter in a frying pan and when browned add the oysters; as soon as they begin to cook add milk containing flour, salt and pepper; let boil up, then take from the fire and add the egg. Pour over hot buttered toast on a warmed platter.

TOMATO RAREBIT (English).

1 large tomato,
1 ounce butter,
1 ounce grated cheese,
1 teaspoon catsup,
¼ teaspoon salt,
Pinch of pepper,
½ teaspoon lemon juice.

Cook the tomato and butter in a small stew pan until the tomato is tender, then press it through a sieve; return the pulp to the pan, add the other ingredients, stir together until the mixture is hot, but do not let it boil. Serve on buttered toast.

WELSH RAREBIT.

1 pound cheese (grated),
¼ teaspoon cayenne pepper,
½ cup cream,
Salt to taste.

Put cheese, pepper and salt in the chafing dish, stir when it begins to melt and add the cream; stir until smooth, but do not boil. Pour over toast or salted wafers.

—Mrs. Ralph H. Norris.

WELSH RAREBIT.

½ pound cheese (cut fine),
½ cup cream,
1 large spoon butter,
2 beaten eggs,
1 teaspoon made mustard,
Pinch of cayenne pepper
Little salt.

Boil all together and serve on hot toast.

—Mrs. Sophia Bordoe.

Desserts.

"Viands of various kinds allure the taste,
Of choicest sort and savour."

APPLE CHARLOTTE.

1 quart apples,
1 tablespoon butter,
½ cup sugar,
1½ cups bread crumbs,
1 lemon rind.

Stew the apples until soft, then add the butter and sugar and strain. Line a buttered pudding dish with browned bread and fill with alternate layers of bread crumbs and apples, having the last layer of crumbs. Grate the lemon rind over and after browning in the oven, serve with sugar and cream, or a hard sauce. —Mrs. F. C. Winkler.

APPLE DUMPLING.

1 pint flour,
1 teaspoon cream tartar,
½ teaspoon salt,
1 tablespoon lard,
½ teaspoon soda,

Sift the flour, cream tartar and salt together, rub in the lard, add the soda dissolved in water, then add enough sweet

milk or water to make a little stiffer than biscuit dough; roll out a little thicker than pie crust, cut into squares and put into the center of each a nice sour apple, pared and cored. Fill the hole left by the core with sugar, a bit of butter and a clove. Bring the corners of the dough together, pinching well to make a firm ball; tie in loose cloths which have been dipped in hot water and floured on the inside. Boil one hour. Serve hot with sweet cream, or butter and sugar. Nice also baked or steamed.

—Elizabeth Dunham.

APPLE PUDDING.

Pare four good-sized juicy apples, the more tart the better; cut into eighths, put into a pudding dish and pour in hot water to the depth of half an inch. Add enough sugar to sweeten the apples, a pinch of salt, a little grated nutmeg and butter, the size of a hickory nut. Put on the back of the stove to simmer while stirring a plain cake batter made of

⅔ cup of sugar,
1 tablespoon butter,
1 egg,
⅔ cup cold water,
1½ cups flour,
1 heaping teaspoon baking powder.

Pour this batter over the hot apples and bake in a quick oven. Serve with cream and sugar. This pudding is delicious and inexpensive, and a great favorite.

—Mrs. C. A. Weil.

BERRY PUDDING.

3 tablespoons sugar,
2 tablespoons butter,
3 eggs,
¾ cup of sweet milk,
Flour to make stiff batter,
1 even tablespoon baking powder,
1 pint fresh berries.

Baking powder and berries should be stirred into the flour. Steam forty minutes. —Mrs. Cole.

BLACK PUDDING.

1 quart blueberries,
1 pint water,
1 cup sugar,
1 five-cent loaf baker's wheat bread.

Stew the berries, water and sugar together; cut the bread into thin slices and spread with butter. Then fill a pudding dish with alternate layers of the bread and hot berries. Serve with rich, sweet cream when perfectly cold. Any other small berries may be used. —Mrs. Sophie Bordoc.

BREAD PUDDING.

1 pint bread crumbs,
1 quart milk,
2 eggs,
¼ cup sugar,
1 teaspoon nutmeg,
1 tablespoon butter (soft),
1 cup raisins,
1 teaspoon salt.

Cinnamon may be used instead of nutmeg, and one square of chocolate instead of the raisins. Bake one hour and serve with the following

SAUCE.

¼ cup butter,
½ pound sugar,
Little lemon.
Vanilla or nutmeg flavor.

—Mrs. Barbara Seevogel.

BROWN PUDDING.

1 cup New Orleans molasses
⅔ cup butter,
1 egg,
1 cup sweet milk,
3 scant cups flour,
1 teaspoon soda,
1 cup seeded raisins,
Pinch of salt and little grated nutmeg.

Steam three hours. Serve with a rich egg sauce.

—Mrs. J. H. Sinclair.

CARAMEL PUDDING.

Stir four tablespoons of sugar in a pan over a moderate fire until melted, being careful not to get it too dark; then divide into six parts, put each part into a cup, turning the cup until the bottom and part of the sides are covered with the caramel. Beat three eggs and four tablespoons of sugar, add one-half cup of milk and one teaspoon of vanilla; then divide it into six parts, turn each part into a cup containing caramel, set the cups in a pan of warm water and bake in a moderate oven until the pudding is firm. Turn out of the cups as soon as done. Serve cold. —Marie O. Wehle.

CARAMEL PUDDING.

Brown one cup sugar in a spider, add one quart milk and thicken with two level desert spoons corn starch made smooth in a little milk. Serve very cold with cream.

—Mrs. Howarth.

CHOCOLATE PUDDING.

1 pint milk,
1 heaping tablespoon corn-starch,
2 tablespoons grated chocolate,
½ teacup sugar.

Boil the milk, add the other ingredients, boil until it thickens, turn into moulds, and let cool. Serve with whipped cream sweetened and flavored to taste.

—Mrs. H. Rolfs.

CHOCOLATE PUDDING No. 2.

1 quart sweet milk,
3 ounces chocolate,
5 eggs,
1 cup sugar.

Scald the milk and grated chocolate; when cool add the beaten yolks and sugar. Bake about twenty-five minutes. Frost with the beaten whites of the eggs and brown in the oven. Serve cold.

—Amanda Franckenberg.

CHOCOLATE BREAD PUDDING.

1 pint milk,
3 eggs,
¾ cup sugar,
1 square chocolate (melted),
3 thin slices bread,
Vanilla.

Soal the bread in the milk, add the other ingredients, bake and serve with the following sauce:

½ cup butter,
1 cup powdered sugar,
1 white of egg,
⅓ teaspoon lemon,
⅔ teaspoon vanilla.

Cream butter and sifted sugar, gradually add the white of the egg, beaten stiff, and flour. Serve very cold.

—Mrs. Allen.

CHOCOLATE CUSTARD.

8 eggs,
1 quart milk,
½ tablet French chocolate,
8 teaspoons white sugar,
2 teaspoons vanilla.

Beat the eight yolks and two whites of the eggs until light. Boil the milk; when boiling stir the chocolate, sugar and eggs into it, put it in a clear pitcher in a pot of boiling water, then stir it gently, one way all the time, until it becomes a thick cream. Strain when cold and add the vanilla, place in cups, beat the remaining whites of the eggs to a stiff froth, sweeten to taste, beat well and place some of the frosting on the top of each cup. —Mrs. Sophie Bordoe.

CITRONEN PUDDING (German).

1 pound sugar,
2 lemons,
10 eggs,
10 "platten" gelatine,
4 cups hot water.

Dissolve the gelatine in the hot water, grate the lemons without the rind, stir the sugar, lemons, yolks of eggs and gelatine forty-five minutes, then add the beaten whites of the eggs gradually and beat fifteen minutes.

—Clara L. Kuechenmeister.

CORNMEAL PUDDING.

1 quart milk,
3 eggs, salt,
3 tablespoons sugar,
3 tablespoons cornmeal.

Scald the milk and while it is hot add the beaten eggs and the other ingredients; stir until it boils, then bake one hour. Serve with butter and sugar.

—Mrs. R. S. Lynch.

CORNMEAL PUDDING No. 2.

5 tablespoons yellow corn meal,
1 scant quart milk,
½ teaspoon salt,
½ teaspoon nutmeg,
1 tablespoon butter,
½ cup molasses,
2 tablespoons sugar,
2 eggs, beaten,
½ cup raisins,
Cinnamon and ginger to taste.

Stir the cornmeal into one cup of the milk. Scald the remaining milk and add the other ingredients, stirring in the cup of milk containing the cornmeal just before putting in the raisins. Bake in a moderate oven one hour.

—Mrs. E. C. O.

CORNSTARCH PUDDING.

1 quart sweet milk, 1 cup sugar,
3 tablespoons cornstarch, 5 eggs,
Little salt, Flavoring.

Boil the milk, add the cornstarch, made smooth in a little cold milk, salt, sugar, beaten yolks and flavoring; pour into a mould, frost with the whites of the eggs and a little more sugar, brown in the oven and serve ice cold.

DARK PUDDING.

1 cup molasses, 1 teaspoon ginger,
½ cup butter, 1 teaspoon soda,
1 cup hot water, 1½ cups flour.

On no account add more flour. Bake half an hour and serve with the following sauce:

⅓ cup butter, 1 cup hot water,
1 cup sugar, Flavor to taste.
1 tablespoon cornstarch,

Fruit juice in the sauce is very nice.

—Mrs. C. A. Weil.

DELMONICO PUDDING.

5 eggs,
6 tablespoons sugar,
3 tablespoons cornstarch,
1 quart milk; salt.

Beat the yolks, add the sugar and beat again until very light. Mix the cornstarch with a little cold milk, add to the eggs and sugar, stir all into the hot milk and add salt to taste. When it has thickened well pour into a serving dish and place in the oven until firm enough to bear the icing, then spread a layer of canned peaches over the top, beat the whites of the eggs to a stiff froth with ten tablespoons of powdered sugar, cover the peaches with this frosting and brown in the oven. —Agnes M. Haase.

ESTELLE PUDDING.

2 tablespoons butter, creamed with
2½ tablespoons sugar,
3 well beaten eggs,
¾ cup sweet milk,
1 even tablespoon baking powder,
Flour to make consistency of pound cake,
1 cup finely chopped raisins.

Steam thirty-five minutes and serve with sauce.

—Mrs. A. Husting.

ECONOMICAL AND FAVORITE DESSERT.

When the bread dough is ready to put into baking pans, pinch off enough at a time to make a common sized biscuit. Do not mix, but roll them into shape in the hand. Place on

a buttered plate, let rise, then steam for half an hour. Serve hot with butter and maple syrup.

—Mrs. E. W. Collins.

FARINA PUDDING (German).

1 quart milk,
¼ pound farina,
6 tablespoons sugar,
1 lemon (juice),
¼ pound almonds,
4 whites of eggs.

Heat the milk; when nearly boiling stir in the farina slowly and boil until thick; add the sugar, lemon juice, almonds (cut fine), and beaten whites of the eggs; mix thoroughly and serve cold with boiled custard.

—Mrs. Alfred Weil.

FIG PUDDING.

½ pound figs,
¾ cup sugar,
1 cup suet (chopped),
1½ cups flour,
1 teaspoon baking powder,
½ teaspoon salt,
Sweet milk to make soft dough.

Cook the figs and sugar to a jelly with water enough to keep from burning. Mix the other ingredients all together, roll out, cover with the jellied figs, roll together like jelly cake and steam three hours. Serve with any plain pudding sauce. A most delicious dessert.

—Mrs. W. S. Doig.

FIG PUDDING No. 2.

1 pint suet,
1 quart bread crumbs (scant),
4 tablespoons moist sugar,
½ pound figs (chopped fine),
½ nutmeg,
1 egg, beaten,
1 cup sweet milk.

Chop the suet fine, mix thoroughly with the bread crumbs and add the remaining ingredients in the order given. Steam four hours. Serve with sauce.

—Mrs. O. H. Ward.

FIG PUDDING No. 3.

2 eggs,
1 cup sugar,
½ cup milk,
½ pound figs, chopped fine,
½ pound suet, chopped fine,
2 heaping cups soft bread crumbs,
1 teaspoon salt.

Pour into well greased mould and steam three hours.

—Mrs. A. M. Bowen.

FIG PUDDING No. 4.

½ pound figs,
¼ pound suet,
½ pound bread crumbs,
2 ounces flour,
6 ounces brown sugar,
Little nutmeg,
2 eggs, beaten,
Little milk,

Chop the figs and suet very fine, then stir all the ingredients together well in the order given, press into a buttered mould, cover with a thick cloth and boil four hours. Serve with sauce.

GRAHAM PUDDING.

1 cup butter,
1 cup sweet milk,
½ cup syrup,
1½ cups graham flour, mixed with some wheat flour.
1 egg,
1 cup stoned raisins,
1 cup currants,
1 small teaspoon soda.

Steam three to four hours. Sauce for same:

½ cup butter,
1 tablespoon flour,
1 cup hot water,
1 cup sugar,
Flavor to taste.

—Mrs. Sophie Bordoc.

GRAHAM PUDDING No. 2.

1 cup buttermilk,
1 egg,
½ cup syrup,
1 cup flour,
1 cup graham flour,
½ cup raisins,
1 small teaspoon soda.

Steam two hours without lifting the cover. Serve with sweetened cream. —Katherine M. Bowen.

HARTFORD PUDDING.

½ cup suet, chopped fine,
½ teaspoon salt,
½ cup molasses,
½ cup sweet milk,
1 teaspoon soda,
2 cups flour,
1 cup raisins.

Mix in the order given, reserving part of the flour to dredge the raisins before adding them to the pudding. Pour into a well greased pan and steam one and one-half hours. Serve with the following

SAUCE.

1 cup sugar,
2 eggs,
1 teaspoon cinnamon,
Butter size of a walnut.

Beat all together and cook half an hour in a double boiler. —Mrs. P. W. Harns.

NELL'S MOLASSES PUDDING.

1 cup bread crumbs,
1 cup hot water,
1 cup molasses,
1 egg,
1 cup flour,
1 teaspoon soda,
½ cup stoned raisins,
Spices to taste.

Steam two hours. Serve with sauce.

PEACH PUDDING.

Put one pint canned peaches in a pudding dish, sprinkle with sugar, pour over this one quart of cornstarch custard, let cool and spread a generous supply of sweetened and flavored whipped cream over the top. Serve ice cold.

—Mrs. Cole.

PEACH PUDDING.

Have a deep earthenware dish well buttered and sprinkled with sugar. Cut one-half loaf of stale bread into thin slices and butter them; fill the dish with alternate layers of bread and sliced fresh or canned peaches (sprinkle with sugar if fresh), having a layer of bread on the top and on the bottom. Pour over the whole the following custard:

½ cup sugar,
3 eggs,
3 cups milk,
Grated nutmeg.

Set the dish in a pan of water and bake one hour.

—Alma Happel.

PLUM PUDDING.

1 cup suet, chopped,
1 cup molasses,
1 cup milk,
½ teaspoon salt,
1 teaspoon soda,
1 teaspoon nutmeg,
1 teaspoon cinnamon,
3 cups flour,
1 cup raisins,
1 cup currants.

Stir part of the flour into the fruit before adding to the other ingredients, which should be mixed in the order given. Steam three hours. —Mrs. C. A. Weil.

PLUM PUDDING.

3 cups flour,
⅔ cup molasses,
1 piece lard, size of egg,
1 cup chopped raisins,
1 small teaspoon salt,
1 small teaspoon soda,
1 coffee cup of milk.

Put in a form or bag made of thick cloth, and steam three hours. Serve with the following sauce:

One tablespoon of flour stirred smooth with cold water, a pinch of salt, butter size of a hickory nut, half a cup of sugar, a little maple syrup and enough hot water to make a pint of sauce; boil, and grate in a little nutmeg.

—Mrs. P. O'Meara.

PLUM PUDDING.

1 cup molasses,
½ cup sugar,
½ cup butter,
1 egg,
1 cup sweet milk,
½ teaspoon soda,
1 cup chopped raisins,
2½ cups flour,
All kinds spices and pinch of salt.

Steam two hours. Serve with sour sauce.

—Mrs. D. F. Bisbee.

PLUM PUDDING (Recipe from England).

2 pounds ground crumbs,
2 pounds raisins, cut fine,
½ pound currants,
1 pint milk or molasses,
1 pound brown sugar,
1 pound suet, ground,
1 nutmeg,
2 teaspoons cinnamon,
2 lemons, rind and juice,
¼ pound candied orange peel,
8 eggs,
1 teaspoon salt.

This makes two puddings. Steam eight hours.

—Mrs. Cooper.

PLUM PUDDING.

1 cup raisins,
1 cup currants,
1 cup suet,
1 cup bread crumbs,
1 cup sugar,
½ cup sour milk,
4 eggs,
5 tablespoons molasses,
1 nutmeg,
1 teaspoon cinnamon,
1 tablespoon flour.

Chop the suet fine, mix the ingredients well together, put in a tin pail, set the pail in a kettle of hot water and boil four hours. Very nice.

—Mrs. C. H. Miller.

CHRISTMAS PLUM PUDDING.

5 cups flour,
½ pound suet,
½ pound sugar,
¼ pound butter,
1 pound currants,
1 pound raisins,
3 tablespoons shred citron,
1½ cups milk,
6 eggs,
½ teaspoon mace,
1 grated nutmeg,
½ teaspoon cloves,

After mixing well, pack in a greased mould and boil five hours. Decorate with holly. —Mrs. C. A. Silberzahn.

ENGLISH PLUM PUDDING (Genuine).

½ pound suet,
¼ pound bread crumbs,
¼ pound flour,
½ teaspoon salt,
½ teaspoon cinnamon,
½ teaspoon ginger,

½ teaspoon allspice,
½ nutmeg,
½ pound currants,
½ pound Valencia raisins,
¼ pound candied peel,
¼ pound figs,
½ pound apples,
1½ ounces almonds,
½ pound sugar,
1 lemon,
⅓ cup molasses,
4 or 5 eggs.

Stone the raisins, chop the apples, suet, peel, figs and almonds separately, grate the rind and strain the juice of the lemon. Mix the ingredients in the order given, boil in a well floured cloth or basin six hours. This pudding may be divided into two; half may be boiled four hours and put aside until needed, when it must be boiled again two hours more.

—Mrs. F. S. Maryon.

PRUNE PUDDING.

20 prunes, stewed soft in rich syrup,
1 cup of the syrup,
5 whites of eggs.

Remove the stones and chop the prunes fine, then add the syrup and the whites of the eggs, beaten stiff. Stir together lightly and bake about twenty minutes in a moderate oven. Serve immediately with whipped cream.

—Mrs. C. A. Weil.

QUEEN OF PUDDINGS.

2 cups bread crumbs,
1 quart milk,
1 cup sugar,
4 egg yolks, beaten,
1 grated lemon rind,
Butter, size of an egg.

Mix and bake until well done; beat the whites of four eggs to a stiff froth and add one cup powdered sugar, into which has been stirred the juice of one lemon. Spread a layer of jelly over the pudding, pour the whites of the eggs over this and put in the oven to brown. Serve with or without cold cream. —Miss Martha Miller Ott.

RED GELATINE PUDDING (German).

4 "platten" (cakes) gelatine, ¼ pint berry juice,
¼ pound sugar.

Dissolve the gelatine in hot water, add the other ingredients, let cool, then beat one hour. Serve with cream sauce.
—Clara L. Kuechenmeister.

RICE PUDDING.

½ cup well washed rice, 1 quart milk,
½ cup sugar, Little salt.

Mix, let stand one-half hour, then bake two hours or more, slowly at first, until the rice has softened and thickened the milk; then let it brown slightly. Serve hot or cold. Creamy and delicious.

RICE PUDDING.

Boil the desired quantity of rice in milk, add the yolks of four eggs, sugar to taste, little salt, about a tablespoon of cocoanut, and butter, size of a walnut. Bake an hour in a moderate oven. —Mrs. Lillian Dangers.

ROLY-POLY.

Roll out a rich biscuit dough half an inch thick; spread with any fruit, fresh or preserved; fold over the dough so the fruit will not run out; place in a steamer and steam one hour or a little more. Serve with sugar and cream, or a rich pudding sauce. —Mrs. A. Husting.

SNOW PUDDING.

1 pint boiling water, 1 cup sugar,
2 tablespoons cornstarch, 3 whites of eggs.
1 lemon, rind and juice,

Boil the water, cornstarch, lemon and sugar until done, then add the whites of the eggs, beaten to a stiff froth, and stir until well mixed. Make a custard of the yolks and serve cold. —Mrs. Sophie Bordoe.

SNOW PUDDING.

1 pint milk, 2 tablespoons sugar,
1 tablespoon cornstarch, 2 whites of eggs.
Pinch of salt,

Boil the milk, stir in the cornstarch, made smooth in a little cold milk, the salt and sugar; when thickened add the beaten whites of the eggs, beat thoroughly, remove from the fire, turn into a mould and serve with the following custard:

2 yolks of eggs, 1½ cups sweet milk,
2 tablespoons sugar, Flavoring.
Pinch of salt,

Beat the yolks with the sugar and salt, add the milk and cook in a double boiler until creamy; flavor and serve ice cold. —Mrs. F. M. Schuler.

STALE CAKE PUDDING.

Fill a pudding dish with pieces of stale cake, different varieties, if possible. About half an hour before serving pour hot sour sauce over, cover and let stand until ready to serve. —Myrtle C.

STALE CAKE PUDDING.

3 eggs,
½ cup milk,
½ cup melted butter,
½ cup raisins,
½ cup currants,
1 heaping teaspoon baking powder,
1 teaspoon salt,
1 cup sugar,
1 cup flour,
2 cups grated or broken stale cake.

Flavor with cinnamon, vanilla and a pinch of cloves. Put in a pudding dish or a small tin pail, leaving room for it to rise; then set it in boiling water and boil three hours or more. —Mrs. Eliza Weil.

STEAMED PUDDING.

½ cup milk,
½ cup molasses,
¼ cup butter (melted),
½ teaspoon soda,
½ teaspoon cloves,
½ teaspoon nutmeg,
1¾ cups flour.

Steam in a greased pan one and one-half hours and serve with the following

SAUCE.

1 white of egg,
1 cup sugar,
1 cup boiling water,
Nutmeg flavor.

Beat the white of the egg stiff, gradually add the sugar, and when well beaten pour into the boiling water and flavor.

—Mrs. G. Wenzel.

STEAMED FRUIT PUDDING.

Cover the bottom of a pudding dish half an inch thick with any kind of canned or fresh fruit. Cover with a batter made of one pint of flour, two teaspoons baking powder, milk enough to make as thick as cake batter, and half a teaspoon of salt. Steam half an hour: serve with sweetened cream. Nice steamed in cups.

—Mrs. S. S. Barney.

SUET PUDDING.

1 cup suet, chopped fine,
1 small cup molasses,
2½ cups flour,
Spices to taste,
1 cup raisins,
1 cup currants,
2½ teaspoons baking powder.

Bake three-quarters of an hour.

SUET PUDDING.

1 cup suet, chopped fine,
1 cup raisins,
1 cup sugar,
2 eggs,
3 cups flour,
3 teaspoons baking powder,
1 teaspoon salt

Cut the raisins in halves, mix all together well and add enough sweet milk or water to make a soft dough, not a batter. Roll in a cloth and steam two hours and a half. Serve with any sauce preferred. —Mrs. R. S. Lynch.

SUET PUDDING.

2 cups suet, chopped,
1 cup molasses,
4 cups flour,
1 cup sour milk,
1 teaspoon soda,
1 cup raisins,
Salt to taste.

Steam three and one-half hours. —Mrs. McCabe.

TAPIOCA PUDDING.

½ cup tapioca in
1 pint cold water,
1 quart milk,
½ lemon rind,
Salt,
6 eggs,
1 cup sugar,
1 teaspoon vanilla.

Soak the tapioca in the cold water half an hour, then put it in a sauce pan and boil slowly twenty minutes or until transparent; if it becomes too thick add a little more water. Bring the milk, containing the yellow rind and salt, to the boiling point in a double boiler. Beat the yolks with the sugar, add to the milk, stirring until smooth and creamy, but not allowing it to boil; when thick remove from the fire, add the tapioca, blending thoroughly and pour into a pudding dish. Beat the whites of the eggs to a stiff froth with three tablespoons powdered sugar and the vanilla, then spread it over the pudding and brown lightly in the oven. Serve very cold. This pudding requires no baking and is delicious.

—Mrs. C. H. Miller.

TAPIOCA PUDDING.

¾ cup tapioca,
1 pint milk,
2 eggs,
3 tablespoons sugar,
1 teaspoon vanilla,

Soak the tapioca over night in water enough to cover; in the morning heat the milk to scalding point, put in the tapioca

and boil until it becomes transparent, then add the yolks, which have been beaten with two tablespoons of the sugar, boil about three minutes longer, then turn into a dish and when cool, flavor. Beat the whites of the eggs to a stiff froth with the remaining tablespoon of sugar, spread over the pudding and brown slightly; or, if preferred, cover with whipped cream, sweetened. Serve very cold.

—Anna Flynn.

CREAM SAUCE.

1 egg,
1 cup powdered sugar,
2 cups whipped cream.

Beat the white of the egg to a stiff froth, add the beaten yolk and sugar, beat well, flavor with vanilla and add the cream last. —Miss Parloa.

CREAMY SAUCE.

Butter, size of egg,
½ cup powdered sugar,
1 teaspoon flour,
1 cup water,
Flavor to taste.

Beat butter and sugar to a light cream; add flour (made smooth in a little cold water) to the cup of water and cook until like thin starch, then pour slowly into the creamed butter and sugar. If the beating be not stopped the whole sauce will rise and be like sea foam. —Mrs. Forman.

EGG SAUCE.

2 cups sugar and
2 eggs beaten to a cream,
6 tablespoons boiling milk,
1 teaspoon vanilla.

Serve at once.

EGG SAUCE.

¼ pound butter,
¼ pound brown sugar,
1 yolk of egg,
Little nutmeg.

Cream the butter and sugar and stir over hot water until liquid, add the beaten yolk, stir until it thickens, then add the nutmeg.

GOLDEN SAUCE.

3 egg yolks,
1 cup sugar,
1 cup milk,
Butter, size of an egg.

Boil and flavor to taste. —Mrs. R. Brewer.

HARD SAUCE.

Peel an orange in six even parts towards the stem end, preserving it whole, extract the juice and mix it with a light, moist (Extra C) sugar to form into a ball, which place in the peel and serve. A lemon sauce may be prepared in the same way.

HARD SAUCE FOR HOT PUDDINGS, RICE, ETC.

½ cup sugar,
¼ cup butter,
½ teaspoon lemon, vanilla, or little nutmeg.

Beat sugar and butter to a cream and add flavoring. Keep on ice till very hard. —Selected.

JELLY SAUCE.

2 tablespoons jelly,
1 cup of water,
3 or 4 cloves,
1 teaspoon butter,
Sugar to taste,
½ teaspoon cornstarch.

Dissolve the jelly in the water, add cloves, butter, sugar and cornstarch dissolved in a little water, let come to a boil. Any other fruit jelly may be used.

—Mrs. C. A. Silberzahn.

LEMON SAUCE FOR BOILED PUDDINGS.

2 lemons (juice),
1½ cups water,
1 cup sugar,
1 teaspoon cornstarch,
2 yolks of eggs,

Boil all together, then add the beaten whites of the eggs.

—Miss Amanda Franckenberg.

LEMON SAUCE No. 2.

½ cup sugar,
1 tablespoon butter,
1 grated lemon rind,
1 white of egg.

Cream the butter and sugar, add lemon rind and well beaten white of the egg last. —Mrs. E. Lyon.

SAUCE.

1 cup milk, 1 cup sugar,
2 eggs, Flavor to taste.

Pour the boiling milk over the creamed eggs and sugar; stir until thick and flavor. —Mrs. C. A. Weil.

SAUCE No. 2.

2 tablespoons butter, ¾ cup sugar,
2 even tablespoons flour, Pinch of salt,
1 pint boiling water, Nutmeg, vanilla.

Melt the butter in a saucepan, take from the stove and stir in the flour to a smooth paste, add boiling water slowly, then the sugar and salt. Cook until smooth and clear, then grate a little nutmeg over the top and flavor with vanilla.

—Mrs. C. A. Weil.

SAUCE FOR APPLE OR RICE PUDDING.

1 cup molasses, Little salt,
1 tablespoon butter, 1 lemon (juice).
Boil ten minutes.

SOUR SAUCE.

1 cup brown sugar, Little salt,
1 cup water, 1 tablespoon vinegar,
1 tablespoon butter, Lemon extract.
1 tablespoon flour,
Boil enough to cook the flour.

SUPERIOR PUDDING SAUCE.

1 tablespoon butter,
1 cup sugar,
4 yolks of eggs,
1 lemon (juice),
1 glass of water.

Cream the butter and sugar, add the yolks (beaten very light), and lemon juice; beat briskly ten minutes, pour in the water, stirring all the time; then set the mixture in a sauce pan of boiling water and stir until it becomes heated, being careful not to let it boil. —Mrs. P. W. Harns.

PIES (Directions).

In making pie crust use only ice cold ingredients and utensils, never mix with the hands, but chop the shortening (butter or lard) and flour together with cold silver knife, using ice cold water. To prevent the juice of the fruit in pies from oozing between the crusts, moisten a teaspoon of flour with enough water to make a paste and rub on the edge of the under crust; when the upper crust is pressed down firmly, trimmed and pressed down again, the danger of the juice leaking between the crusts is removed. The white of an egg rubbed on the edge of the crusts will also prevent juice leaking from the pie. —Mrs. C. A. Silberzahn.

PIE CRUST.

2 cups flour,
1 cup butter or lard,
1 egg beaten with
2 tablespoons cold water.
—Mrs. W. A. Pors.

PIE CRUST No. 2.

1½ cups flour, measured before sifting,
½ cup butter, or butter and lard mixed,
3 tablespoons ice cold water,
Little salt.

PIE CRUST No. 3.

2½ cups flour,
½ teaspoon salt,
1 tablespoon lard,
Water to moisten.

Sift salt and flour together, rub in the lard thoroughly and then add enough cold water to moisten the flour. This makes one pie with two crusts. It is an economy of time to rub enough lard, flour and salt together to fill a large jar. Prepared in this way it will keep from fall until spring. When needed take one handful for one pie crust, two for two crusts and moisten with water enough to roll out.

—Mrs. Baker.

PLAIN PIE CRUST.

5 cups sifted flour,
1 cup lard,
½ cup ice cold water,
1 teaspoon salt.

BAKING POWDER PIE CRUST.

1 cup flour
1 tablespoon lard,
Little salt,
½ teaspoon baking powder,
Ice cold water to make a dough.

CREAM PIE CRUST.

Mix pie crust, not with lard and water, but with real cream, and it agrees with the stomach and suits the palate.

TO BAKE A PIE.

Place a pie in a very hot even, so hot the hand cannot be held in it a moment, close the door for ten minutes, to raise the crust, then open the door and finish baking. Pies, baked ten minutes only, in this way, can be finished baking any day of the week and will taste like fresh pies. —Mrs. L.

APPLE KUCHEN.

Roll coffee cake dough thin, pinch up the sides so as to hold filling, place in the tin, fill with apples chopped fine, sprinkle one cup sugar over the apples and pour one-half cup milk mixed with beaten yolks of two eggs over the sugar. Bake and when cool cover with whites of two eggs beaten stiff and sweetened; brown in the oven.

—Mrs. Helen Simon.

APPLE PIE.

Line a pie plate with pie crust No. 3, fill with sliced sour apples, mix one teaspoon of flour with one cup of sugar, sprinkle over the apples, put on the top crust and bake about a half hour. Another nice way is to cook the apples first, sweeten, flavor with vanilla, bake in one crust and frost.

—Anna Flynn.

BERRY PIES.

Pick over the berries and sprinkle slightly with flour; add about one cup of sugar to a quart of fruit. Do not spoil the fruit flavor by using spices. Bake with two crusts.

—Mrs. Lincoln.

CHEESE TARTS.

1 pint cottage cheese,
4 eggs,
½ cup currants,
2 ounces almonds (chopped),
2 tablespoons butter,
Sugar to taste,
Lemon flavor.

Nice for pies. Bake with one crust.

CHOCOLATE PIE.

1 cup milk,
¼ cup sugar,
¼ cup chocolate,
3 tablespoons cornstarch,
1 egg yolk,
1 teaspoon vanilla.

Cook all together, put in a baked crust, frost with the white of one egg, beaten to a stiff froth with a little sugar, and brown in the oven. —Mrs. Rider.

CRANBERRY PIE.

1 large cup split berries,
1 cup sugar,
½ cup water,
1 tablespoon sifted flour.

Stir well together and put into crust. Cover with an upper crust or with criss-cross strips of pastry.

—Mrs. Gillett.

CREAM PIE.

Make a good pie crust and bake in a pie tin for under crust, and in a jelly cake tin for top crust. For filling: Out of one pint of milk take enough to wet half a cup of flour, and boil the rest with two-thirds cup sugar, and yolks of two eggs; then stir in the flour and boil three minutes. When cold, flavor with vanilla; fill bottom crust and cover with top one. Do not fill crusts until ready to serve. This makes two pies. —Minnie Wilmot.

CREAM PIE No. 2.

4 beaten whites of eggs
1 teacup sugar.
1 pint cream,

Cook over boiling water. When cool enough, flavor and turn into baked crust.

SOUR CREAM PIE (Delicious).

1 cup sour cream,
1 cup sugar,
1 cup stoned raisins
1 egg,
1 tablespoon vinegar
½ teaspoon salt,
½ teaspoon cinnamon
½ teaspoon nutmeg,
½ teaspoon cloves.

Bits of fruit can be added, though the pie is very rich without. Bake with upper and under crust.

—Mrs. Ida Sexton.

SOUR CREAM PIE.

1 cup sour cream
1 egg,
3 tablespoons sugar,
A little nutmeg,
Raisins or currants
Bake with two crusts.

—Sarah Lewis.

CURRANT PIE.

1 cup ripe currants,
1 cup sugar,
2 tablespoons water,
1 tablespoon flour,
2 eggs.

Mash the currants, add sugar, water, flour and beaten yolks. Bake with one crust and frost with the whites of the eggs and two tablespoons of sugar. Cherry pie is nice made in the same way.

—Miss Nina Hoag.

CUSTARD PIE.

Line a deep pie plate with crust and add the following filling:

1 pint milk,
Pinch of salt,
3 eggs,
3 tablespoons sugar,
Flavor to taste.

—Mrs. C. A. Silberzahn.

FRUIT CUSTARD PIE (Fine).

Line a pie tin with crust, cover with nice fruit of any kind, fill with a rich custard and bake. —Sarah Lewis.

GREEN TOMATO PIE.

6 peeled, sliced tomatoes,
½ cup vinegar,
1 cup sugar,
1 small piece butter,
Sprinkle with flour and all-spice.

Bake with two crusts in moderately hot oven.

—Mrs. R. S. Lynch.

JELLY PIE (Southern).

¼ cup butter,
½ cup sugar,
2 eggs,
½ cup cream,
½ cup jelly,
1 teaspoon flour,
1 teaspoon vanilla.

Cream butter and sugar, add the other ingredients in the order given. If jelly is sour use one cup sugar. This filling is for one pie and is very delicious. —Mrs. C. A. Weil.

KASE KUCHEN.

2 cups cottage cheese,
1 cup cream,
Pinch of salt,
4 eggs.

Stir well together. Roll out kuchen dough like thick pie crust, spread in kuchen tin, put in the above filling, grate cinnamon over the top and bake at once.

—Mrs. Lutzen.

LEMON PIE.

1 lemon,
1 coffee cup sugar,
2 eggs,
2 tablespoons flour,
½ cup milk.

Grate the lemon rind, squeeze out the juice, then chop the remainder fine. Beat yolks and sugar, add the lemon, flour and milk, pour into a tin lined with rich crust and bake. Beat the whites of the eggs to a stiff froth, add one tablespoon sugar, spread over the pie when done and brown slightly.

—Mrs. S. S. Barney.

LEMON PIE No. 2.

2 tablespoons cornstarch,
2 cups boiling water,
2 cups sugar,
Butter, size of egg,
2 lemons,
3 eggs.

Rub the cornstarch smooth in cold water, then stir the boiling water into the starch, add the sugar, butter, grated rind and juice of the lemons, and when nearly cool add the yolks and one of the whites of the eggs beaten together. Beat the remaining whites of the eggs with two tablespoons sugar, spread over the pies after they are baked, sprinkle with sugar and brown a few minutes in the oven.

—Mrs. B. Fairbanks.

LEMON PIE No. 3.

Line a pie plate with crust and add the following filling:

1½ lemons,
1 cup sugar,
2 yolks of eggs,
2 tablespoons flour,
½ cup milk.

Mix and bake. Take the beaten whites of the eggs, add powdered sugar to taste, and a pinch of salt, spread over the top of the pie and set in the oven to brown.

—Mrs. Chas. A. Silberzahn.

LEMON PIE No. 4.

Line a tin with flaky crust, pricked with a fork, and bake. Then add the filling:

1 cup boiling water,
1 cup sugar,
Butter, size of walnut,
2 tablespoons cornstarch,
¼ cup cold water,
2 eggs,
1 lemon.

Boil the cup of water, sugar and butter together then add the cornstarch wet with the cold water, the beaten yolks, the juice and a very little of the rind of the lemon. When thoroughly cooked, fill the crust and cover with a meringue made with the whites of the eggs, two tablespoons sugar, and a little lemon juice. Bake until a delicate brown.

—Frances E. Ott.

LEMON PIE No. 5.

2 lemons, juice and grated rind,
1 cup sugar,
5 eggs, reserve three whites for frosting,
1 cup water,
1 heaping tablespoon cornstarch.

When this is baked, cover the top with a frosting made of the three whites of the eggs and six tablespoons powdered sugar. Brown delicately. —Mrs. A. Husting.

LEMON PIE No. 6.

1 tablespoon cornstarch,
1 cup sugar,
1 cup boiling water,
1 teaspoon butter,
1 large lemon,
1 egg.

Mix the large tablespoon of cornstarch with the sugar, pour the scant cup of boiling water over, boil five minutes, then add the butter, juice and grated rind of the lemon and the beaten egg. Fill a baked crust and frost.

—Mrs. Charles Handke.

LEMON CRUMB PIE.

½ tablespoon melted butter,
1½ pints cold water,
1 large lemon,
2 eggs,
1 pint bread crumbs,
1 cup sugar.

Put the butter in a quart cup, add water, juice and rind of lemon, beaten yolks, the large pint of soft bread crumbs and the sugar; cook over water; fill a baked crust and frost with the whites of the eggs. —Mrs. M. Gramlow.

MINCE MEAT.

3 pounds scraggy beef, chopped fine,
1½ pounds chopped suet,
2 pounds seeded raisins, chopped,
2 pounds currants, washed and dried,
½ pound citron, sliced and chopped fine,
2 quarts apples, chopped fine,
2 grated nutmegs,
1 ounce cinnamon,
½ ounce cloves,
½ ounce allspice,
1 lemon, grated rind and juice,
½ tablespoon salt,
½ teaspoon pepper,
1 pound sugar.

Mix thoroughly in a large pan, then put the following ingredients in a porcelain kettle:

1 pint boiled cider,
1 pint sweet cider,
1 pint molasses,
1 cup sweet pickle syrup,
1 good lump butter,
1 glass wild grape jelly.

Let come to a boil and pour over the mixture in the pan; mix well together, place on the stove and cook five minutes. This recipe will make enough mince meat to fill a two gallon jar. —Ida M. Helms.

MINCE MEAT No. 2.

2 pounds chopped, lean, fresh beef,
1 pound beef suet,
5 pounds apples, chopped fine,
2 pounds seeded raisins,
2½ pounds brown sugar,
2 pounds currants,
2 tablespoons cinnamon,
1 tablespoon cloves,
1 tablespoon allspice,
1 tablespoon salt,
1 nutmeg,
1 pint molasses,
½ pound citron,
1 quart cider, or, better, syrup from crabapple or peach pickles.

Add also liquid from the beef after being boiled down. Mince meat, canned hot, like fruit, and sealed in glass jars, will keep for months.

—Hortense E. Mooers.

MINCE MEAT No. 3.

6 pounds lean beef, boiled and chopped,
2 bowls chopped sour apples to each bowl of meat,
2 pounds raisins,
2 pounds currants,
1 pint molasses,
1 cup vinegar,
1 cup cider,
2 lemons (juice and rind),
1 teaspoon cinnamon,
1 teaspoon nutmeg,
1 teaspoon cloves,
1 teaspoon allspice,
10 cents worth citron (chopped),
2 pounds brown sugar,
1 glass of jelly,
1 pint mixed fruit juices,
½ pound suet (chopped),
Butter, size of egg.

Boil very slowly three hours in the liquor in which the meat was boiled. This makes two gallons and will keep until July. —Mrs. Fred Althaus.

MINCE MEAT No. 4.

1 pint beef,
1 pint pork,
2 quarts apples (sour),
1 pound seedless raisins,
2 pounds brown sugar,
1 pint cider vinegar,
Salt and pepper to taste,
Cinnamon flavor.

Chop beef, pork and apples, add the raisins whole and flavor highly. Cook about an hour; keep in a gallon jar.

—Mrs. Albert Story.

MOCK MINCE MEAT.

1 peck green tomatoes,
5 pounds brown sugar,
2 pounds raisins,
3 lemons,
1 tablespoon cloves,
1 tablespoon nutmeg,
1 tablespoon cinnamon,
1 cup vinegar.

Chop the tomatoes fine, seed the raisins, mix all together, using the juice and grated rind of the lemons and cook until tender. —Mrs. Mayhew.

MOCK MINCE MEAT.

6 soda crackers, rolled fine,
2 cups cold water,
1 cup molasses,
1 cup brown sugar,
1 cup sour cider,
1½ cups melted butter,
1 cup currants,
1 cup seeded raisins (chopped).

—Mrs. Sophie Bordoe.

PIE-PLANT FOR PIES.

1 pound of figs, cut fine and cooked with 5 pounds of pieplant and 5 pounds of sugar.

—Mrs. Ford Washburn.

PIE-PLANT PIE.

1 cup cooked pieplant, 2 yolks of eggs,
1 cup sugar, 1 tablespoon flour.

Bake with one crust and frost with the whites of two eggs.

—Mrs. W. C.

PIE-PLANT PIE.

1 cup milk (scant), 1 cup cooked pieplant (sweetened),
3 eggs, 1 tablespoon flour,
½ cup sugar, Butter, size of hickory nut.

Bake in one crust and frost.—Mrs. Adolph Lobenstein.

PUMPKIN PIE.

3 cups pumpkin, stewed dry and mealy, sifted, 2 teaspoons cinnamon,
1½ cups sugar, 2 teaspoons ginger,
1 teaspoon salt, 2 eggs, well beaten,
1 quart milk,

Mix the pumpkin, sugar, salt, spices and eggs together well, then add the milk. This makes two pies.

—Miss Hortense Weil.

READY FRUIT PIES.

Bake pie crust on a flat plate; when cold, spread over this any kind of fresh or spiced fruit, preserves or jam. Cover with whipped cream to which has been added the well beaten white of one egg, sugar and flavoring. Bake the crust and keep for use at any time.

—Mrs. Chas. A. Silberzahn.

STRAWBERRY PIE.

Bake a rich pie crust; when cool fill with crushed strawberries, sweetened. Frost and brown in the oven.

VINEGAR PIE.

1½ cups water,	½ tablespoon flour,
1 cup sugar,	1 teaspoon cinnamon,
½ cup vinegar,	½ teaspoon butter.

Boil till thick and bake in one crust.

SHORTCAKE.

Sift one scant quart flour with one teaspoon soda and one-half teaspoon sugar, several times. Add butter or lard, the size of an egg. Mix thoroughly, moisten with sour milk, spread on two pie tins and bake. Slice one or two quarts of strawberries, sweeten to taste, spread between the layers and on top. Cover with sweetened whipped cream to which the beaten white of an egg has been added. Serve with plain cream. —Mrs. C. A. Silberzahn.

STRAWBERRY SHORTCAKE.

1 large tablespoon butter,
1 large tablespoon sugar,
1 egg. Beat all together well and add
½ cup milk and
1 large cup flour, containing
1 teaspoon baking powder.

Bake in buttered pie dish; cut open while warm; when cool spread on thick layer of crushed fruit, sprinkled with sugar; replace the top and sprinkle with powdered sugar. Serve with sugar and cream. —Marie O. Wehle.

WINTER SHORTCAKE.

1½ cups flour,
1½ teaspoons baking powder mixed with
Sweet cream to wet to a dough.
Salt as for biscuit,

Bake in buttered tin, setting a tin over it which does not close it entirely. When done, cut in pieces, open each piece and put in a large spoonful of canned black raspberries, close nicely, and cover each piece with the berries.

—Frances E. Ott.

A DAINTY DESSERT.

Put a layer of bread crumbs, rye, brown or wheat, into a glass serving dish; sprinkle slightly with sugar and cinnamon; over this put a layer of whipped cream, which has been sweetened and flavored; on this put little dabs of jelly or jam,

then bread crumbs again, and so on until the bowl is filled, having the whipped cream piled lightly on top. Set aside in a cool place until time to serve. Have at least three layers of each. —Mrs. Emil C. Pors.

ANGEL PARFAIT. (Fine.)

½ cup water,
½ cup sugar,
3 whites of eggs,
1 pint cream,
1 cup English walnuts or
1 cup candied cherries.

Boil the sugar and water until it threads, then remove from the fire and stir it into the beaten whites of the eggs, beat well and flavor; when cold gently stir in the cream which has been beaten stiff, and add the chopped nuts or the cherries. Pack in ice and salt four hours; do not turn the freezer. One-half cup cherries and one-half cup walnuts makes a delicious substitute for one whole cup of either.

—Mrs. Paul Rix.

APPLE FLOAT.

Pare, remove the cores, and steam six large sour apples until tender, then beat until fine and light, add the beaten whites of two eggs and sweeten to taste. Serve ice cold with cream. —Miss Daisy Cooley.

APPLE SHAPE.

1 pound apples, ⅓ ounce gelatine.
½ tablespoon lemon rind, 1 or 2 tablespoons sugar.
1 pint water,

Peel, core and stew the apples with the grated lemon rind, in a half pint of water; when soft, rub through a sieve. Dissolve the gelatine in the remaining water, add the apple and stir in the sugar. Fill a mould with cold water, turn out, let drain, put in the apple and when cold, turn out. The quantity of sugar used must depend on the sourness of the apples. Serve with cream or custard.

—Mrs. George Enger.

BAKED PEACHES.

Ripe peaches, or peaches that are too green to eat, may be made delicious by being baked. Cover well with sugar and put a little water in the bottom of the pan. Baste often with the syrup. Serve either hot or cold with cream.

—Mrs. H. B. Hitz.

BAKED PEARS, QUINCES AND BANANAS.

Pare and core the pears, fill the cavities with sugar, place in a pan containing a little water and bake in a moderate oven about four hours. Serve cold with whipped cream. Ripe quinces may be baked the same way, but require much less time. Serve hot with butter and sugar. Bananas should be peeled, cut in halves, sprinkled with sugar, put in a shallow pan containing a little water, and baked about twenty minutes in a quick oven.

CREAMED APPLES.

Bake four large apples, remove the skins and cores, add one cup sugar, one teaspoon lemon juice and beat over half an hour, or until creamy. Serve ice cold.—Mrs. Hazlitt.

BANANA CREAM.

Mash bananas, take an equal quantity of cream and to one quart of the mixture use one-half cup sugar; beat all together until light, and serve ice cold.

CHOCOLATE CREAM.

3 eggs,
4 tablespoons sugar,
3 tablespoons chocolate,
1 quart rich milk,
2 teaspoons vanilla.

Beat the eggs and sugar, add the grated chocolate and stir into the boiling milk; when it begins to thicken remove from the fire, and when cold add the vanilla; then take

1 pint cream,
2 tablespoons sugar,
1 teaspoon vanilla,
1½ dozen macaroons.

Whip the cream, add the sugar and vanilla, spread it on top of the custard, and over this place the macaroons.

—M. L. Walthall.

DELICIOUS CREAM.

1 pint whipped cream,
1 cup sugar,
Bitter almond flavor,
3 beaten whites of eggs.

Beat all together, pour into a glass dish and serve ice cold. —Mrs. Osman.

PERSIAN CREAM.

1 quart sweet milk,
½ box gelatine,
1 cup sugar,
4 eggs,
1 teaspoon vanilla,

Heat the milk in a double boiler and when almost boiling add the gelatine (dry). Stir until dissolved, then add the sugar and yolks beaten together. Cook to the consistency of custard, then remove from the fire, add one teaspoon of vanilla and the beaten whites of the eggs; stir thoroughly, pour into moulds and, the day after making, serve with cream.

—Mrs. P. W. Harns.

PINEAPPLE CREAM.

⅓ box gelatine,
1 pint water,
1 grated pineapple,
Sugar to taste,
3 whites of eggs.

Dissolve the gelatine in the water, add the pineapple and sugar and when it begins to jelly whip in the beaten whites of the eggs and set in a cold place to harden. Serve with whipped cream. —Minnie Wilmot.

SWEDISH CREAM.

Take one cup of raisins, cut each in two once or twice, cover with a half cup of hot water and let stand an hour. Put some stick cinnamon in three cups of hot water and cook ten minutes, then remove the cinnamon and add to the water,

4 tablespoons vinegar,
2 tablespoons molasses,
4 tablespoons cornstarch,
⅔ coffee cup sugar,
Little salt.

Cook until clear, then add the raisins and cook one or two minutes longer. Serve cold with whipped cream flavored with cinnamon. This will serve a company of twelve.

—Mrs. John Conrad.

SWISS CREAM.

Flavor one quart of scalded cream with a teaspoon of vanilla and sweeten to taste. When nearly cold add the beaten whites of five eggs, boil up thoroughly just once and pour into cups. —Mrs. Eliza Weil.

VARIEGATED CREAM.

Whip sweet cream to a stiff froth; sweeten, flavor and put on a sieve to drain. Melt two cakes of Baker's chocolate in a dish set in hot water, stir lightly into the cream, put in the freezer and freeze without stirring. When ready to serve wrap a hot cloth around the freezer and the cream will come out whole. This is delicious and very pretty.

—Mrs. J. O. Boyle.

DATE WHIP.

Mix one pound of dates, stoned and cut into six pieces each, with one pint of whipped cream, and serve ice cold.

PEACH WHIP.

Beat one cup chopped peaches with one-half cup sugar, and the beaten white of one egg, for a half hour. Serve ice cold with whipped cream. —Mrs. P. W. Harns.

PRUNE WHIP.

Cook one-half pound of prunes with a stick of cinnamon; remove the stones and cut the prunes fine with a wire potato masher; whip the whites of four eggs very dry, add one-half cup of sugar, stir in the prunes with a spoon, set in a dish of hot water and bake twenty or twenty-five minutes. Serve with whipped cream. —Mrs. A. Husting.

PRUNE WHIP.

Stew thirty prunes until tender and sweeten to taste; when cold remove the stones, cut the prunes into small pieces, and put into a baking pan; then whip the whites of four eggs to a stiff froth, stir a little at a time with the prunes until thoroughly mixed. Bake brown. Serve cold as possible with following sauce:

Boil one scant pint of milk in a double boiler, thicken a little with cornstarch, sweeten, and pour the boiling mixture over the four well beaten yolks; stir well and flavor to taste.

—Mrs. R. S. Lynch.

FLOATING ISLAND.

2 eggs,
3 tablespoons sugar,
1 tablespoon cornstarch,
1 pint milk,
Pinch of salt,
Flavor to taste.

Beat the yolks of the eggs, and sugar, add the cornstarch, dissolved in a little milk, and the salt; stir into the boiling milk and cook until it thickens; when slightly cool, flavor and turn into a shallow glass dish. Beat the whites of the eggs with a teaspoon of sugar and a pinch of salt, drop a spoonful at a time in slowly boiling water and let remain a few seconds until cooked; then remove one at a time with a skimmer and lay carefully on the dish of float; or, the whites of the eggs may be cooked altogether in the form of a pyramid, lifted with a plate and laid on the float. Serve ice cold.

—Mrs. C. A. Silberzahn.

FRUIT JELLY.

1 cup boiling water,
¼ box gelatine,
¼ cup cold water,
1 lemon,
½ cup sugar,
3 oranges,
2 bananas,
4 figs.

Pour the boiling water on the gelatine, which has been soaked in the cold water, add the lemon juice and a part of the sugar, cut the fruit in pieces and arrange them in a glass dish, using the rest of the sugar; strain the gelatine over the fruit.

—Mrs. Eliza Weil.

FRUIT JELLY.

6 oranges,
6 bananas,
6 peaches,
1 can pineapples,
1 cup cherries,
1 cup walnut or hickory nut meats.

Peel and slice the oranges, bananas and peaches; fill a dish which has been dipped in cold water, with alternate layers of fruit and sugar; then make a lemon gelatine as follows:

1 pound sugar,
1 pint boiling water,
1 box gelatine,
4 lemons (juice), and a little cherry juice.

Set the dish containing the gelatine on the stove and stir in the boiling water until dissolved, then add the sugar and juices; when cool, pour over the fruit and set in a cool place until it all becomes a solid mass. —Mrs. G. P. Boden.

MAPLE SYRUP PARFAIT.

4 yolks of eggs,
1¼ cups maple syrup,
1 pint cream, beaten,
1 pound English walnuts.

Beat the yolks to a cream, add the maple syrup, put in a double boiler and cook to the consistency of custard, then remove from the fire and let get perfectly cold. (This part may be made the day before serving, if desired.) Add the cream and the chopped nuts. Pack in ice and salt four hours.

—Mrs. Paul Rix.

ROTHE GRUETZE (German).

Boil five parts berry juice (fresh is best), one part sago and sugar to sweeten, for thirty minutes. Serve with cream and sugar or any cream sauce.—Clara L. Kuechenmeister.

STRAWBERRY SPONGE.

¼ box gelatine,
1 pint milk,
½ cup sugar,
3 whites of eggs,
Pinch of salt,
Flavoring.

Soak the gelatine in the milk half an hour, then dissolve by stirring over boiling water half an hour; remove from the fire and when cool add the sugar, beaten whites of the eggs, salt and flavoring; the strawberries may be added at this point and the whole placed on ice to harden, or the sponge may be made separately, dished in glasses, and the berries, well sweetened, placed on the top.—Mrs. W. A. Gilbert.

ICE CREAM.

2 quarts fresh milk,
1 package Knox gelatine,
2 cups sugar,
1 quart cream,
4 beaten whites of eggs,
Vanilla.

Heat one quart of the milk and dissolve the gelatine and sugar, then strain and add the rest of the milk, cream and whites of the eggs. When fruit cream is desired put the above mixture into the freezer, turn until it begins to freeze then add crushed fruit or juice, sugared, instead of vanilla. Nice with one can pineapple, one pint of peaches, and one cup strawberry juice. —Mrs. Arthur Franckenberg.

ICE CREAM No. 2.

Boil one quart of milk; when almost boiling add flour enough dissolved in milk, to make a thin milk gravy; then boil it twenty minutes, stirring constantly; add one and one-half cups sugar and let boil up, then strain and set away to cool. When cold, add more sugar if needed, one pint of cream, the well beaten whites of four eggs and two tablespoons of vanilla. Freeze. —Elizabeth Dunham.

ICE CREAM No. 3.

1 quart milk,
1 quart cream,
2 yolks and 6 whites of eggs, beaten separately.
Sugar and flavor to taste.
Pack and freeze. —Mrs. Charles A. Silberzahn.

ICE CREAM No. 4.

3 cups sugar,
2 eggs,
1¼ quarts milk,
Freeze.
1¼ quarts cream,
Flavoring.

ICE CREAM No. 5.

1 cup sugar,
4 eggs,
1 quart milk,
1 pint cream.

Beat the sugar and eggs together, then cook in the milk in a double boiler and strain; when cool add the cream and flavoring, then freeze. —Mrs. A. Husting.

ICE CREAM No. 6.

Cook three beaten eggs in a quart of boiling skim milk in a double boiler, sweeten, flavor and let stand over night; in the morning add one pint of cream. Freeze.

—Miss Clara Jones.

ICE CREAM No. 7.

1 quart cream and milk, 2 whites of eggs, whipped,
1 teaspoon flavoring,

Freeze. Two and one-half quarts cream and milk when frozen, makes one very full gallon. Three pints makes fifteen dishes.

CHOCOLATE ICE CREAM.

3 pints milk, Pinch of salt,
5 eggs, ¼ cake Baker's chocolate,
Sugar to taste, 1 pint of cream; vanilla.

Heat the milk in a double boiler and add the yolks of the eggs, beaten light with sugar, and salt. If it does not thicken readily add a very little cornstarch, stirred smooth in milk. Stir the custard constantly to keep it smooth. When cooked, remove from the fire, stir in the melted chocolate and set away to cool. Just before freezing, mix the custard, cream, beaten whites of the eggs, and flavor with vanilla. More cream

may be used, but a pint makes it good and rich. Use only Baker's chocolate, as no other will mix smoothly with the custard. If the custard is not perfectly smooth, strain before adding the cream. —Sara Barney.

COCOANUT ICE CREAM.

1 quart cream, 1 large cocoanut,
1 cup sugar, 1 white of egg.

Whip the cream stiff, mix with the sugar and cocoanut, grated fine; when partially frozen, add the beaten white of the egg.

COFFEE ICE CREAM.

1 pint new milk, 1 pint cream,
¼ pound coffee (⅘ Java and ⅕ Mocha), 1 heaping cup sugar,
2 whites of eggs.

Pour the milk into a double boiler, add the coffee, let come to the boiling point, remove from the fire and strain through cloth. Let stand in a cool place and when cold add the whipped cream, sugar, and whites of the eggs beaten to a stiff froth. Pour in the freezer and pack. —Lillian Dangers.

EXCELLENT ICE CREAM.

1 quart milk, Flavoring,
1 cup sugar, Sugar to taste,
¼ cup flour, 1 quart cream.

Heat the milk and sugar in a double boiler, add the flour, let almost boil, then strain through a sieve; when cold flavor, sweeten, and add the cream. Freeze.—Mrs. Claire Foster.

HOT CHOCOLATE SAUCE FOR ICE CREAM.

1 pound brown sugar, ¼ pint fresh sweet milk,
2 ounces bitter chocolate, 1 ounce best butter.

Boil together until it forms a soft ball when dropped in cold water. Pour hot over each dish of cream.

—Mrs. G. A. Boden.

MAPLE ICE CREAM.

2 cups maple syrup, 1 quart cream.
2 eggs,

Cook the syrup until it hairs, then stir until cool, add the beaten yolks, cream and the beaten whites of the eggs. Freeze.

MAPLE SYRUP ICE CREAM.

1 cup milk, 1 pint maple syrup.
1 pint cream, whipped,
Freeze. —Mrs. P. W. Harns.

LEMON ICE.

1 quart water, 6 lemons.
1 pint sugar

Boil the water and sugar, then add the juice of all the lemons and the grated rinds of two, being careful not to grate the bitter part. Pack and freeze.

ORANGE ICE.

3 pints water,
1 pound sugar,
6 lemons,
6 oranges.

Boil the water and sugar to a syrup, then cool and add the juice of the lemons and oranges and the rinds of two lemons. Pack and freeze. —Amanda Franckenberg.

STRAWBERRY ICE.

Hull and wash two quarts of very ripe strawberries, put them in a large bowl with a large cup of sugar, mash and let stand half an hour, then add a quart of cold water and the juice of three lemons; strain and freeze.

—Mrs. W. A. Gilbert.

LEMON MILK SHERBET.

2 large lemons (juice),
2 lumps loaf sugar,
1 pint sugar,
1 quart milk.

Rub the lemons well with the lumps of sugar, squeeze the juice of the lemons over all the sugar and let stand one hour. Add the milk just before freezing. —Mrs. Gilman.

LEMON MILK SHERBET No. 2.

2 quarts milk,
1 tablespoon flour,
Sugar to taste,
Vanilla flavor,
1 pint cream,
½ pint water,
1 pint sugar,
6 lemons (juice),

Boil the milk, thicken with the flour made smooth in a little cold water, sweeten to taste, remove from the fire and when partially cool add the vanilla and cream, then put it in the freezer and when it begins to freeze add the water, sugar and lemon juice. If other fruit is used in addition use only three lemons. —Mrs. B. M. Custis.

PINEAPPLE SHERBET.

1 quart grated pineapple, 1 quart cold water,
1½ pounds sugar, 2 lemons (juice).

Stir over the fire until the sugar is dissolved, then let stand one-half hour, strain and pour into the freezer; when it begins to stiffen add the white of one egg, beaten with one tablespoon of fine sugar, and turn the handle of the freezer a few times. Pack and allow to stand a few hours.

—Amanda Franckenberg.

STRAWBERRY NECTAR (Delicious).

1 quart strawberries, 3 pints water,
1 lemon, ¾ pound powdered sugar.
2 tablespoons orange juice,

Mash the strawberries, add the juice of the lemon, orange juice and water; let it stand three hours, then strain it on the sugar and stir until dissolved. Serve ice cold. Cherry nectar may be made in the same way by substituting cherries for strawberries. —Mrs. F. Lauer.

Cakes.

"Now good digestion wait on appetite
and health on both."

ALMOND CAKE.

8 eggs,
1 cup sugar,
1 cup grated crackers,
1 lemon (juice and rind),
¼ pound citron,
1 cup sweet almonds.

Stir the yolks of the eggs with the sugar for half an hour then stir in the crackers, lemon, citron and almonds. Beat whites of eggs and stir in lightly. Bake half an hour.

—Marie Klumb.

ALMOND CAKE.

6 eggs, beaten separately,
1 cup powdered sugar,
½ pound grated almonds,
1 teaspoon baking powder,

Stir yolks and sugar together, add almonds, baking powder and, lastly, whites of eggs. —Mrs. F. Lauer.

ANGEL CAKE.

1 cup flour (scant),
1 cup sugar (scant),
1 teaspoon baking powder,
1 cup walnuts (cut),
1 cup dates (cut),
4 eggs, beaten separately.

—Mrs. J. Wiley, Hartford.

ANGEL CAKE.

8 whites of large eggs,
Pinch of salt,
½ teaspoon cream tartar,
1¼ cups granulated sugar.
Flavor to taste,
1 cup flour.

Sift, measure and set aside, the sugar and flour; add the salt to the egg, whip to a foam, add the cream tartar, whip very stiff, add sugar, beat, add flavor, beat, then fold in the flour lightly. —Mrs. W. E. Wolfrum.

ANGEL FOOD.

½ cup sugar,
½ cup flour,
¼ teaspoon cream tartar,
6 whites of eggs.

Sift large measure of sugar and small measure of flour with the cream of tartar several times; then fold in lightly the beaten whites of the eggs, flavor and bake forty minutes.

—Miss Nellie White.

ANGEL FOOD.

11 whites of eggs, fresh and very cold,
1½ tumblers pulverized sugar,
1 tumbler flour, sifted four times; add
1 teaspoon cream tartar to flour and sift again.

Measure flour after it is sifted the last time. Sift the sugar and measure. Beat the eggs to a stiff froth, add the sugar (lightly), flour and one teaspoon flavoring. Do not stop beating until it is in an ungreased pan to bake. When baked one hour, turn pan upside down to cool.

APRICOT CAKE.

¼ pound butter,
¼ pound sugar,
2 eggs,
¼ pound flour,
1 teaspoon baking powder,
1 layer apricots,
½ pound blanched almonds,
½ pound powdered sugar.

Cream the butter and sugar, add the eggs one at a time, and the flour, containing the baking powder, a little at a time, beating thoroughly. Bake one hour in a tin with removable sides. When cold, spread a layer of apricots, from which the juice has been thoroughly drained, on top; then cover with a mixture of the grated almonds and powdered sugar, and bake slowly one-half hour. —Mrs. Arthur Franckenberg.

BISHOP'S BREAD.

1 cup sugar,
3 eggs, beaten,
1½ cups flour,
1½ teaspoons baking powder,
1 cup unbleached almonds,
1 cup seedless raisins.

Add the almonds and raisins whole.

Slice the entire cake thin while warm. Will keep for weeks. May also be baked in two layers.

—Mrs. G. P. Boden.

BRIDE'S CAKE.

2 pounds sugar,
1½ pounds butter,
2 pounds flour,
1 teaspoon cream tartar,
Almond flavor,
22 whites of eggs.

Cream the sugar and butter, add the flour into which the cream tartar has been sifted, the flavoring and the beaten whites of the eggs last. Bake in a six-quart pan.

—Mrs. Henry Wittenberg.

BRISTOL CAKE (ENGLISH).

9 ounces butter,
9 ounces sugar,
6 eggs,
2 ounces citron,
12 ounces currants,
1 ounce grated almonds,
9 ounces flour.

Cream the butter, add sugar, beat the yolks with the butter and sugar, add the well beaten whites, citron, currants, almonds and flour. Bake about an hour in a pan lined with buttered paper; then beat nine ounces of pulverized sugar with two or three eggs, spread on cake and bake a half hour longer. While baking stand the cake pan on a plate of salt to keep from burning. —Mrs. Frederick L. Maryon.

BROWN CAKE.

1½ cups brown sugar,
½ cup butter or meat fryings,
1 teaspoon soda,
1 cup sour milk,
1 egg,
Raisins to taste,
1 teaspoon cinnamon.
½ teaspoon cloves.
2 cups flour.

—Mrs. R. N. Seward.

BROWN CAKE.

2 cups light brown sugar,
1 cup butter,
4 eggs; pinch of allspice,
1 cup milk,
1 teaspoon cinnamon,
½ a nutmeg,
2 teaspoons baking powder,
3 cups flour,
¼ cup seedless raisins,
1 tablespoon chopped citron,
1 cup grated almonds,
1 lemon (juice),

—Mrs. Alfred H. Weil.

CHERRY CAKE.

2 tablespoons butter,
1 cup sugar,
1 egg,
1 cup milk,
2 cups flour (scant),
1 level teaspoon baking powder.

Place in coffee cake tin, strew with fresh cherries, stoned, and sprinkle freely with powdered sugar. Bake. Serve with sugar and cream. —Marie O. Wehle.

CHOCOLATE CAKE (LAYER OR LOAF).

¼ cup butter,
1 cup sugar,
1 egg,
¼ cup sour milk,
1 teaspoon vanilla,
1 teaspoon soda, in
1 heaping cup flour,
¾ inch Baker's chocolate,
½ cup boiling water.

Cream the butter and sugar, dissolve the grated chocolate in the water; mix in the order given, beating well. Batter should be thin. —Mrs. R. N. Seward.

CHOCOLATE CAKE.

2 ounces grated chocolate,
6 ounces butter,
10 ounces powdered sugar,
10 ounces flour,
5 eggs, beaten separately,
½ cup milk,
2 teaspoons baking powder,
Cinnamon and vanilla.

Bake slowly three-quarters of an hour in a pan lined with buttered paper. —Mrs. Ernest Franckenberg.

CHOCOLATE CAKE.

½ cup butter,
2 cups sugar,
2 eggs, beaten,
½ cup milk,
¼ pound chocolate,
½ cup boiling water,
1 teaspoon vanilla,
1 teaspoon soda,
1 teaspoon cream tartar,
2½ cups flour.

Cream the butter and sugar; dissolve the chocolate in the water, let cool, then mix the ingredients together in the order given and bake in a moderately hot oven.

—Mrs. C. A. Weil.

CHOCOLATE WALNUT CAKE.

1½ cups sugar,
⅓ cup butter,
3 yolks of eggs,
2 whites of eggs,
1 scant cup milk,
2½ cups flour,
3 even teaspoons baking powder,
Vanilla flavor.

Bake in square tin. Frost with a boiled icing to which has been added one-half bar grated chocolate and one-half pound chopped walnuts. —Mrs. F. Lauer.

CITRON CAKE.

½ pound brown sugar,
3 eggs,
5 cents worth almonds,
Spices to taste,
2 tablespoons citron,
½ teaspoon baking powder,
1 cup flour.

Cut the almonds in large pieces and the citron in small strips; mix the ingredients together, spread on tins and bake; cut in squares while hot. —Mrs. C. A. Silberzahn.

COCOANUT CAKE.

2 eggs,
1 cup sugar,
⅔ cup milk,
½ cup butter,
2 cups flour,
2 heaping teaspoons baking powder.

FROSTING.

8 teaspoons sugar, 2 whites of eggs.
Flavor to taste, and sprinkle frosting with cocoanut.
—Mrs. Fred Wolfrum.

COFFEE CAKE.

1 cup molasses,
1 cup sugar,
1 egg,
1 cup cold coffee,
1 cup lard,
2 teaspoons soda,
1 teaspoon each of spices preferred,
1 cup raisins.

Flour. Do not mix too stiff. —Mrs. Campfield.

COFFEE CAKE.

1 cup sugar,
½ cup butter,
½ cup molasses,
1 teaspoon soda, in
½ cup cold coffee,
½ teaspoon cloves,
½ teaspoon cinnamon,
2 eggs,
2 cups flour.

Bake in a moderate oven.

—Beata Hirth.

CREAM CAKE.

1 cup sugar,
1 cup sweet cream,
1½ cups flour,
1 heaping teaspoon baking powder,
Flavoring,
2 whites of eggs, beaten stiff and added last.

—Mrs. B. W. C.

DATE CAKE.

2 eggs,
1 cup sugar,
1 tablespoon flour,
1 teaspoon baking powder,
1 cup sliced dates,
1 cup grated walnuts.

Stir yolks and sugar to a cream, then add flour, beaten whites of the eggs, dates and nuts. Bake twenty minutes in a spring form. Serve with whipped cream.

—Meta Pick.

DEVIL'S FOOD.

PART I.

1 cup sugar, 1 cup sweet milk,
1 cup grated chocolate, 2 teaspoons vanilla.

Boil sugar, chocolate and milk in double boiler, then let cool, add vanilla, and stir into

PART II.

1 cup sugar, 2 eggs,
½ cup butter, 2 teaspoons baking powder,
½ cup sweet milk, 2 cups flour.

Bake in loaf or two layers. —Mary Bertram.

DEVIL'S FOOD.

PART I.

1 cup white sugar, 2 squares bitter chocolate.
½ cup milk,

Cook, let cool and add to

PART II.

1 cup brown sugar, 1 cup milk,
3 eggs, 2 cups flour,
Butter, size of walnut, 2 teaspoons baking powder.

DOUGH CAKE.

1 cup bread dough,
1 cup flour,
¼ cup butter,
¼ cup lard,
1 cup brown sugar,
1 cup raisins,
1 egg,
1 teaspoon soda, in
½ cup warm water,
½ teaspoon cloves,
½ teaspoon cinnamon,
½ teaspoon allspice.

Bake one hour.

—Mrs. V. Wollner.

DRIED APPLE CAKE.

3 cups dried apples,
1 cup molasses,
3 eggs, beaten,
1 cup sugar,
1 cup butter,
2 heaping teaspoons soda, in
1 cup strong coffee,
4 cups flour; spices.

Soak the apples over night in warm water, in the morning chop, and simmer them in the molasses one hour, then add the other ingredients and bake in a moderate oven.

—Mrs. H. Mead.

FARINA CAKE.

8 eggs,
2 cups sugar,
2 cups farina.

Stir yolks, sugar and farina together one-half hour; add beaten whites. Bake slowly. Do not jar the oven.

—Mrs. S. F. Mayer.

FRANKIE'S BIRTHDAY CAKE.

1½ cups sugar,
¼ cup butter,
3 eggs, well beaten,
1 cup sour cream,
½ cup sour milk,
1 cup seeded raisins, dredged with flour,
Little citron,
1 teaspoon wintergreen,
1 teaspoon cream tartar,
1 teaspoon soda,
Flour to make proper consistency.

Bake slowly in a large tin. —Mrs. Abigail Johnson.

FRUIT CAKE.

½ cup butter and
1 cup sugar, creamed,
4 eggs, well beaten,
1 bar sweet German chocolate (melted),
3 teaspoons baking powder,
3 small cups flour,
¼ pound raisins,
¼ pound almonds, cut coarse.

Mix in order given. Use one cup of the flour for dredging raisins and nuts. —Mrs. Frances E. Ott.

FRUIT CAKE.

1 cup butter,
1 cup brown sugar,
½ pint molasses,
2 eggs,
1 cup sour milk,
1 teaspoon soda,
1 pound flour,
1 pound currants,
1½ pounds raisins,
Flavor to taste.

—Mrs. Jennie Sackerson.

FRUIT CAKE.

2 cups butter,
2 cups sugar,
1 cup syrup,
5 cups flour,
1 cup sweet milk,
3 teaspoons baking powder,
6 eggs,
1 teaspoon cinnamon,
½ teaspoon cloves,
1 teaspoon allspice,
1 teaspoon nutmeg,
1 pound raisins,
1 pound currants,
2 pounds dates,
¼ pound citron,
½ cup almonds,
½ cup walnuts,
¼ cup pecans,
¼ cup Brazil nuts,
2 tablespoons rose water.

Seed the raisins, cut dates and citron in fine pieces, blanch and cut the almonds, dredge the fruit with flour. Makes two good-sized cakes. —Mrs. Arthur Franckenberg.

FRUIT CAKE.

1 cup New Orleans molasses,
1 cup sugar,
1 cup meat fryings,
1 teaspoon soda, in
½ cup boiling water,
1 cup raisins,
1 cup currants,
1 teaspoon cinnamon,
1 teaspoon cloves,
4 cups flour,
3 eggs, beaten.

Sift the cinnamon and cloves with the flour and add the eggs last. Nice baked in gem pans.

—Amy Wooldredge.

BLACK FRUIT CAKE.

2½ pounds raisins,
2 pounds currants,
1½ pounds citron,
1 pound almonds,
1¼ pounds sugar,
1 pound flour,
1 pound butter,
14 eggs,
1½ cups molasses,
3 nutmegs,
1 heaping tablespoon cinnamon.

Seed the raisins, cut them fine, wash and dry the currants thoroughly, cut the citron fine, blanch and pound the almonds, dredge all the fruit with flour, beat the whites and yolks of the eggs separately, then mix them together; cream the butter and sugar, then stir into it gradually and alternately the eggs, fruit, molasses, spices and flour; pour into a well-greased pan lined with paper and bake five hours in a slow oven. This may be divided into two cakes, which should be baked four hours. —Mrs. W. E. Wolfrum.

DARK FRUIT CAKE.

1 cup brown sugar,
1 cup shortening,
1 cup molasses,
1 cup sour milk,
1 cup raisins,
Makes two cakes.
2 cups currants,
5 yolks of eggs,
1 teaspoon soda,
Spices to taste,
Flour to make quite stiff.

—Mrs. Meyers.

SYLVIA'S EVERY DAY FRUIT CAKE.

1 cup butter,
2 cups sugar,
1 cup molasses,
3 eggs,
2 teaspoons cinnamon,
1 even teaspoon cloves,
1 even teaspoon allspice,
1 scant teaspoon ginger,
¼ nutmeg,
1 teaspoon soda, in
1 cup sour milk,
6 cups flour,
2½ cups raisins,
2½ cups currants.

—Mrs. Chas. A. Silberzahn.

GERMAN CAKE.

¾ cup melted butter, stir until cold and creamy,
1 cup granulated sugar,
4 eggs,
½ teaspoon baking powder,
1 heaping cup flour.

Strew almonds, cinnamon and sugar on top before baking.

—Mrs. J. H. Sinclair.

GERMAN DATE CAKE.

9 eggs,
¾ pound sugar,
1 large lemon (juice of half and grated rind of whole)
6 ounces dates,
2 whole pieces sweet German chocolate,
1 small teaspoon baking powder, in
8 soda crackers (rolled).

Stir yolks, sugar, lemon, dates and grated chocolate together from fifteen to thirty minutes; then add crackers and beaten whites of eggs. Bake three-quarters of an hour or longer. Frost with chocolate icing. Considered very fine.

—Mrs. A. B. Liebermann.

GINGER BREAD.

2 eggs,
1 cup molasses,
¼ teaspoon salt,
1 tablespoon melted butter,
1 teaspoon soda, in
1 cup boiling water,
2 cups flour,
1 tablespoon ginger.

Bake in long tin thirty minutes, and serve hot.

—Mrs. A. H. Smith.

GINGER BREAD.

1 cup sugar,
½ cup lard,
½ cup butter,
1 cup molasses,
2 level teaspoons soda,
1 cup sour milk,
1 teaspoon ginger,
1 teaspoon cinnamon,
½ teaspoon cloves,
3 eggs,
Flour to mix moderately stiff.

In place of one cup sour milk and two teaspoons soda, one cup coffee and one teaspoon soda may be used.

—Mrs. John Conrad.

GINGER BREAD.

2 eggs,
¾ cup syrup, filled heaping with yellow sugar,
1 teaspoon ginger,
2 cups flour,
¾ cup sour cream filled with melted butter,
Little cinnamon,
1 teaspoon soda, stirred in part of cream.

Bake slowly in two dripping pans and cut in squares.

—Mrs. Arthur Franckenberg.

SOFT GINGER BREAD.

1 cup butter,
1 cup molasses,
1 cup sugar,
2 teaspoons soda,
1 teaspoon ginger,
1 cup sour milk,
4 eggs,
2½ cups flour,
1 teaspoon cinnamon.

Excellent. —Mrs. P. W. Harns.

GINGER CAKE.

½ cup sugar,
½ cup molasses,
1 egg,
Butter, size of an egg,
1 tablespoon ginger,
1 teaspoon soda, dissolved in
⅔ cup cold water,
1⅔ cups flour.

Bake twenty-five minutes. —Nora O'Connell.

GINGER CAKE.

1 cup sugar,
1 cup molasses,
½ cup butter,
2 eggs,
1 teaspoon ginger,
1 teaspoon soda dissolved in hot water, fill cup with sour cream.

Flour enough to make drop batter. —Carrie Olson.

HOT WATER GINGER CAKE.

⅓ cup butter,
½ cup sugar,
1 cup molasses,
1 egg,
1 teaspoon ginger,
1 teaspoon soda, in
1 cup boiling water,
1 level quart flour.

Mix in order given and bake in moderate oven.

—Mrs. T. Walsh.

NELL'S GINGER CAKE.

½ cup shortening,
1 cup molasses,
1 cup brown sugar,
1 teaspoon soda in
1 cup hot water,
1 teaspoon ginger.

Flour to mix thick as pancake batter.

HICKORY NUT CAKE.

6 eggs, beaten separately,
1 heaping cup sugar,
2 cups farina,
1 cup hickory nut meats, or
¼ pound blanched almonds,
1 teaspoon baking powder.

—Louise Silberzahn.

HICKORY NUT CAKE.

1 cup butter,
2 cups sugar,
2 yolks of eggs,
1 cup sweet milk,
1 teaspoon soda,
2 teaspoons cream tartar,
3 cups flour,
7 whites of eggs, beaten to stiff froth,
1 pint hickory nuts, rolled and sprinkled with flour.

—Mrs. Jennie Sackerson.

HICKORY NUT CAKE.

1 cup sugar,
½ cup sweet milk,
2 eggs,
Butter, size of walnut,
1 teaspoon baking powder,
1½ cups flour,
1 cup chopped nut meats.

HICKORY NUT CAKE.

2 cups sugar,
1 cup butter,
1 cup cold water,
3 cups flour,
4 eggs,
3 teaspoons baking powder,
2 cups nut meats.

Mixed nuts will do if hickory nuts cannot be had.

—Miss Martha Miller Ott.

HOT WATER CAKE.

½ cup butter (scant),
1 cup sugar,
½ cup hot water,
1½ cups sifted flour,
2 eggs,
2 teaspoons baking powder,

Bake in moderate oven. Spread with chocolate icing; cut in squares.

MARBLE CAKE.

1 cup sugar,
½ cup butter,
2 eggs,
½ cup milk,
2 teaspoons baking powder,
2 cups flour.

Divide batter into two parts and to one part add

1 teaspoon cinnamon,
½ teaspoon cloves,
½ a nutmeg,
2 tablespoons molasses.

Drop alternate spoonfuls of dark and light batter into a buttered pan until all is used. Bake in a moderate oven.

—Nora O'Connell.

MARBLE CAKE.

LIGHT PART.

¾ cup white sugar,
3 whites of eggs,
¾ cup butter,
¾ cup sweet milk,
1 heaping teaspoon baking powder,
Flour to make medium batter.

DARK PART.

¾ cup brown sugar,
¾ cup syrup,
3 egg yolks,
1 cup shortening,
¾ cup coffee,
½ cup raisins,
½ teaspoon cloves,
1 teaspoon soda.

Drop a tablespoon of light, then of dark batter into a baking tin until it is filled. Bake in a moderate oven.

—Mrs. Wm. Lange.

MOLASSES CAKE.

1 egg,
½ cup lard,
½ cup molasses,
½ cup sugar,
1 teaspoon soda in
½ cup boiling water,
2½ cups flour,
Flavor to taste.

—Mrs. H. Mead.

MOSS CAKE.

14 egg yolks,
1 cup sugar,
1 teaspoon cinnamon,
½ teaspoon cloves,
1 lemon rind,
1 teaspoon baking powder,
½ pound almonds,
6 ounces citron,
3 whites of eggs.

Stir yolks and sugar fifteen minutes; mix the cinnamon, cloves, grated lemon rind, and baking powder with the ground almonds, chop the citron fine, then mix all the ingredients together adding the beaten whites of the eggs last. Bake one hour.

—Mrs. John Herberg.

MOTHER'S SOUR CREAM CAKE.

1 cup sugar,
1 teaspoon soda in
1 cup sour cream,
2 eggs,
2½ cups flour.

NOVELTY CAKE.

Bake a nice white cake about an inch thick; cover with a boiled frosting in which has been stirred half a cup of chopped nuts of any kind. When nearly hard, strew half a cup of chopped pineapple over frosting and on that a thick layer of sweetened whipped cream.

ONE EGG CAKE.

1½ cups sugar,
1 cup butter,
¾ cup milk,
1 egg,
Bake one hour.
1 teaspoon soda and
2 teaspoons cream tartar in
3 cups flour,
1 cup raisins or currants.

—Mrs. C. A. Weil.

ONE EGG CAKE.

1 tablespoon butter,
¾ cup sugar,
1 cup milk,
1 egg; little salt,
2 teaspoons baking powder,
Flour to mix soft.

Bake in patty tins, when cool, cut each in two, fill with fig filling and frost.

—Mrs. Portz.

ORANGE CAKE.

2 cups sugar and
5 yolks of eggs, creamed very smooth, with
1 orange (rind and juice).
½ cup water,
1½ teaspoons baking powder sifted in
2 cups flour,
4 whites of eggs, beaten to stiff froth.

Mix in order given, bake and cover with the following:

ICING.

1 white of egg,
1 orange (rind and juice).
12 tablespoons powdered sugar.

Beat together without cooking. —Mrs. P. W. Harns.

PLAIN CAKE.

1 cup sugar,
½ cup butter,
½ cup milk,
2 eggs,
1½ teaspoons baking powder
2 cups flour.

This makes a nice brown cake by adding two ounces of Baker's bitter chocolate, dissolved over hot water.

—Mrs. Chas. A. Silberzahn.

PORK CAKE.

1 pint strong boiling coffee poured over
1 pound fat salt pork (chopped fine).
1 tablespoon soda, beaten in
1 tablespoon New Orleans molasses until light,
2 cups brown sugar,
1 tablespoon cloves,
½ a nutmeg (grated),
5 cents worth of citron,
6 cups flour,
3 pounds seeded raisins,
2 cups chopped nuts.

Bake one hour in moderate oven. Makes four loaves.

—Florence Krieger.

POTATO CAKE.

2 cups sugar,
½ cup butter,
1 potato (boiled and grated),
1 slate sweet chocolate (grated),
5 eggs,
¼ pound almonds (chopped),
1 teaspoon cinnamon,
1 teaspoon allspice,
1 teaspoon ginger,
1 teaspoon vanilla,
½ teaspoon cloves,
½ nutmeg.
1 teaspoon soda in
1 cup sour milk,
2 cups flour.

Bake one hour. —Mrs. Chas. Moser.

POTATO CARAMEL CAKE.

⅔ cup butter,
2 cups sugar,
4 eggs,
½ cup sweet milk,
1 cup mashed potato,
1 teaspoon cloves,
1 teaspoon cinnamon,
1 teaspoon nutmeg,
1 cup grated chocolate,
2 teaspoons baking powder,
2 cups flour,
1 cup walnuts, chopped.

Stir butter, sugar and yolks of eggs together, then add milk, hot potato, spices, chocolate, baking powder, flour, beaten whites of the eggs and nuts. —Mrs. Henry Schumacher.

RODON KUCHEN.

½ pound butter,
6 eggs,
½ cup sugar,
1 pound flour,
¼ teaspoon salt,
½ lemon, grated rind,
6 drops lemon juice,
1 cake yeast in
2 cups lukewarm milk,
½ cup raisins.

Cream the butter well; then add one egg, a little sugar and a little flour; beat thoroughly, then add another egg, little sugar and flour, and so on, until eggs, sugar and flour are all used. Add the remaining ingredients slowly, in the order given, beating thoroughly not less than an hour; let rise till light, then bake slowly in a tube pan.

—Mrs. C. Muellenbach, Milwaukee.

SAND CAKE (GERMAN).

1 cup butter,
1½ cups sugar,
½ cup milk,
11 yolks of eggs,
2 teaspoons baking powder,
½ pound potato flour,
Lemon flavor.

Stir one hour and bake slowly. —Mrs. D. T. Keeley.

SPICE CAKE.

½ cup sugar,
½ cup butter,
½ cup molasses,
3 yolks of eggs,
1 white of egg,
1 teaspoon cloves,
1 teaspoon soda in
½ cup sour milk,
1 teaspoon cinnamon,
2 cups flour.

—Mrs. P. W. Harns.

SPICE CAKE.

1 cup sugar,
½ cup butter,
2 eggs,
½ teaspoon soda in
½ cup sour milk,
1 teaspoon baking powder,
1½ cups flour,
1 cup raisins, chopped fine,
Cinnamon and nutmeg to taste.

—Mrs. B. S. Potter.

SPONGE CAKE.

2 cups sugar,
6 eggs, beaten separately,
¼ cup warm water
1 teaspoon baking powder,
2 cups flour,
Add whites of eggs last.

Bake thin and break in pieces to serve. This makes a nice pudding served with fruit preserves.

—Mrs. W. E. Wolfrum.

SPONGE CAKE.

1 cup sugar,
5 eggs,
5 tablespoons hot or cold water,
1 cup flour,
1 teaspoon baking powder,
Vanilla flavor, or grated rind of lemon.

—Mrs. A. Husting.

SPONGE CAKE.

12 eggs,
1 pound granulated sugar,
1 lemon,
¾ pound flour.

Beat yolks and sugar together for half an hour, then add the beaten whites of the eggs, rind and juice of lemon. Add flour last, very slowly, cutting it in with a knife. This cake requires a great deal of beating. If preferred, almonds may be used instead of flour. —Mrs. C. Muellenbach.

SPONGE CAKE.

3 eggs, beaten light,
1 cup sugar,
1 tablespoon cold water,
1 teaspoon baking powder,
1 cup flour.

—H. H. Sauerhering.

SPONGE CAKE.

3 eggs,
1 cup sugar,
1 teaspoon salt,
1 cup boiling water,
2 cups flour (scant),
2 teaspoons baking powder,
Flavoring.

Beat eggs and sugar together then add the other ingredients in the order given. —Mrs. Mary Rusco.

SPONGE CAKE.

4 eggs, 2 teaspoons lemon juice,
1 cup sugar, 1 cup flour.

Beat yolks to a foam, add sugar and lemon juice, (not extract) beat ten minutes, then add the flour very lightly and fold in the whites of the eggs which have been whipped dry. Bake in a slow oven. —Mrs. Louis Kronitz.

SPONGE CAKE.

1 cup sugar, 4 eggs; flavoring,
4 tablespoons water, 1 cup flour.

Put sugar in the mixing bowl, add water, the beaten yolks, flavoring, flour, and beaten whites last. Bake in a slow oven nearly an hour. —Mrs. M. C. Tolzman.

HOT WATER SPONGE CAKE.

4 yolks of eggs, and 1½ cups flour,
1¼ cups sugar, creamed. 2 teaspoons baking powder,
4 whites of eggs, beaten, 4 tablespoons boiling water.

Mix in order given, stirring well before adding boiling water. Bake in tube pan.—Mrs. Charles A. Silberzahn.

SUNSHINE CAKE.

11 whites of eggs,
3 yolks, beaten,
1½ cups sugar,
1 teaspoon vanilla,
1 cup flour,
1 teaspoon cream tartar.

Beat the whites of the eggs to a stiff froth, add the yolks, then stir in carefully the sifted granulated sugar and the vanilla; then the flour that has been sifted with a teaspoon of cream of tartar five times; add this a little at a time, and mix thoroughly. Bake in a moderate oven forty-five minutes.

—Mrs. G. A. Heidner.

SUNSHINE CAKE.

1 cup flour (scant),
1¼ cups sugar,
Pinch of salt,
7 eggs,
1 teaspoon vanilla.
½ teaspoon cream tartar,

Sift, measure and set aside flour and sugar; add salt to the whites of the eggs and whip to a foam; then add cream tartar and beat to a very stiff froth, add sugar, beat thoroughly, add beaten yolks, vanilla and fold in the flour lightly. Bake in a moderate oven forty-five minutes.

—Mrs. V. Wollner.

SWEET CREAM CAKE.

Break two eggs into a cup, then fill the cup with sweet cream and mix with one cup sugar and one and three-fourths cups flour containing two teaspoons baking powder. Beat together ten minutes. Makes nice loaf or layer cake.

—Mrs. Simon.

WEDDING CAKE.

1 pound brown sugar,	2 lemons,
1 pound butter,	6 pounds raisins,
1 pound flour,	3 pounds currants,
12 eggs	2 pounds citron,
1 cup molasses,	1 ounce cinnamon,
2 nutmegs,	1 ounce mace,
1 gill rose water,	½ ounce cloves,

Wash the currants, seed and chop the raisins fine, cut the citron into thin, small slices. It is not best to put more than a quarter of the raisins in the chopping bowl at a time. Mix carefully with currants and citron. When the fruit is all mixed, cream the butter and add all the spices as soon as you commence putting in the sugar. Add molasses, by degrees, with the sugar. If more liquid is needed to make it stir easily, add a portion of the rose water. Beat till very light, then add the beaten yolks, the juice and grated rinds of the lemons, what is left of the rose water, a little more than half the flour, the beaten whites of the eggs and the rest of the flour, stirring but little. Lastly dust the fruit, a little at a time, with flour, and mix it thoroughly with the cake. This makes one large cake and a small one. Line the pans with three thicknesses of paper, the last one buttered well. Bake four hours in a moderate oven. Be careful not to let it burn. Leave the cakes in the papers until ready to use. This cake should be made at least a month before using.

—Mrs. C. H. Miller.

WELCOME CAKE.

½ cup butter,
1½ cups brown sugar,
3 eggs,
1½ teaspoons baking powder,
1½ cups flour.

—Amanda Franckenberg

WHITE CAKE.

1½ cups powdered sugar,
⅔ cup butter,
1 cup milk,
1 heaping teaspoon baking powder,
2 cups flour,
½ cup cornstarch,
5 whites of eggs,
1 cup chopped nuts.

—Mrs. A. Husting.

WHITE CAKE.

2 cups sugar,
½ cup butter,
1 cup sweet milk,
2 teaspoons baking powder,
2 cups sifted flour,
1 teaspoon almond flavor,
6 whites of eggs, beaten stiff.

Put in greased pan and bake in a moderate oven one hour. When cold cover with icing. —Mrs. John Conrad.

YEAST LOAF.

Mix one and one-half cups milk and a cake of compressed yeast with flour enough to make a nice dough; add salt and a little grated lemon peel. Beat one cup butter and one cup

sugar to a cream, add six eggs, one at a time, beating thoroughly; then add to the dough and beat one-half hour; let rise until very light; bake in a tube pan.

—Mrs. Arthur Franckenberg.

COFFEE CAKE.

1 pint fresh milk,
1 small cup butter,
1 cup sugar,
1 egg,
½ lemon rind (grated),
1 small cake compressed yeast.

Set a sponge with the milk and yeast; when light, add the other ingredients, mix into a stiff sponge, let rise, then roll quite thin, place in tins or pie plates and let rise again. When light, spread with melted butter, then sprinkle thick with sugar and cinnamon mixed with a little flour, and bake.

—Mrs. C. H. Miller.

GRAHAM COFFEE CAKE.

Make a yeast batter as for Graham biscuit, then on the third day take

2 cups batter,
2 eggs,
1 teaspoon vanilla,
½ cup sugar,
½ cup cream,
1 cup wheat flour,
5 cups graham.

Mix well together, let rise, not too light. Spread on Kuchen tins, let rise, sprinkle over one cup sugar, pour one-half cup cream over the sugar and bake. If preferred, more flour and less graham may be used. —Mrs. Otto Steiner.

RAISED COFFEE CAKE.

2 cents worth yeast,	2 eggs,
2½ cups milk,	½ cup sugar,
1 teaspoon salt,	¾ cup melted butter.

Break up and soak the yeast in a half cup of warm milk for ten minutes; then add two cups of warm milk and enough flour to make a thick batter; let rise; add salt, eggs, sugar and butter; stir well and add flour enough so the sponge will drop from the spoon. Beat thoroughly and spread about three fourths of an inch thick on buttered tins. When light, brush over with melted butter, sprinkle with sugar and cinnamon, strew almonds over the top and bake a light brown.

—Mrs. Emma Wilkie.

TOASTED COFFEE CAKE (GERMAN).

Slice the coffee cake and cover with a white frosting, spread cocoanut thickly over the top and put in the oven to toast.

—Agnes M. Haase.

KAFFEE KUCHEN.

Dissolve two cents worth of compressed yeast in a cup half filled with lukewarm milk; then add a tablespoon of sugar, a pinch of salt, and set it in a warm place to rise. Sift and warm slightly about two pounds of flour; warm one quart of milk, add a quarter of a pound of

butter, also a quarter of a pound of rendered butter, a scant cupful of sugar, a teaspoon of cinnamon, and the grated rind of a lemon. Make a hole in the center of the flour, put in the cup of raised yeast, stir in gradually the contents of the milk bowl, add three beaten eggs. When all is mixed, work the dough with the hand but do not knead it; guard against making it too stiff; work the dough until it leaves both the hands and the dish perfectly free from dough. Cover and set in a warm place until morning. Butter the cake pans, roll out enough dough to cover them, let it raise about half an hour before baking, then brush it well with butter, sprinkle sugar, cinnamon, and some chopped almonds on top, or take a lump of butter, a very little flour, some sugar and cinnamon, rub it between the hands until it is like lumps of almonds, then strew on top of cakes.

—Mrs. James Friedlander.

STOLLEN (COFFEE CAKE).

For three stollen take two cents worth of yeast, one quart of milk and flour enough to make a sponge. Let rise, then add

½ pound butter,	1 lemon, rind and juice,
½ pound lard,	1 pound raisins,
2 or more eggs,	¼ pound almonds,
1 cup sugar; salt,	¼ pound citron.

Chop all fruit before adding. Let raise and bake.

—Mrs. Herman Gerlach.

CHRISTMAS STOLLEN (GERMAN).

2 pounds sugar,
2 pounds butter,
2 pounds seedless raisins,
½ pound almonds,
¼ pound bitter almonds,
Flour to thicken,
¼ pound citron,
8 eggs,
6 cents worth of yeast,
2 quarts milk,
½ lemon (juice and grated rind).

Set the sponge with the yeast and milk. When it rises add all ingredients except raisins, mix thoroughly, then add the raisins, let rise and bake in loaves.

—Mrs. Chas. A. Silberzahn.

ALMOND TORTE.

½ pound butter,
½ pound flour,
2 yolks of eggs,
2 teaspoons baking powder,
½ pound grated almonds,
½ pound powdered sugar,
6 whites of eggs,
1 lemon rind, grated.

Rub the butter, flour and yolks of eggs together, line the bottom and sides of a tin with removable bottom with the dough, then fill with the remaining ingredients mixed together and bake. —Amanda Franckenberg.

ALMOND TORTE.

¾ pound powdered sugar,
8 eggs, beaten separately,
½ pound sweet almonds,
1 cup bread crumbs,
2 teaspoons baking powder,

Grind the almonds, brown the bread crumbs; mix the ingredients together adding the stiffly beaten whites of the eggs last. —Mrs. H. P. Bohn.

BROT TORTE.

10 eggs,
2 teaspoons cinnamon,
2 cups sugar,
½ pound sweet almonds, chopped fine,
½ teaspoon cardamon seeds,
1 pint rye bread crumbs,
5 cents worth citron, chopped very fine.

Beat yolks and sugar; add beaten whites and remaining ingredients. Butter the form well and sprinkle with bread crumbs before putting in the batter. Bake slowly in a moderate oven.

—Mrs. Henry Krieger.

BROT TORTE.

12 eggs; flavoring,
½ pound powdered sugar,
½ pound grated almonds,
1 teaspoon baking powder,
¼ pound bread,
1 tablespoon flour.

Break the bread into bits, roast in the oven, pound smooth in a mortar, then add the flour containing the baking powder, yolks and sugar which have been beaten together, almonds, flavoring and beaten whites of the eggs.

—Mrs. Hyer, Sheboygan.

BLAETTER TORTE.

1 cup butter,
6 yolks of eggs,
6 tablespoons thick sour cream,

Cream the butter and yolks, add the cream and flour enough to roll out like thin pie crust. When baked, fill layers alternately with custard and jelly, having jelly on top layer.

—Mrs. Victor Husting.

CHOCOLATE TORTE.

14 eggs,
¾ pound sugar,
½ pound almonds,
½ teaspoon baking powder,
½ pound chocolate.

Stir yolks and sugar until thick; grate the almonds (without blanching), add these next with the baking powder, then the chocolate, and lastly, the beaten whites.

—Mrs. Stephen F. Mayer.

CRANBERRY TORTE.

3 eggs,
1 cup sugar,
1 cup walnuts,
1 cup dates,
1 cup flour,
1 teaspoon baking powder.

Beat yolks and sugar together, add the walnuts (not chopped), dates (chopped), flour containing baking powder and the beaten whites of the eggs. Bake in a moderate oven. The day before serving, cook one quart of cranberries with one cup of sugar and when cool spread on the cake. Just before serving the next day cover the cranberries with whipped cream.

—Mrs. Louis Kronitz.

CREME TORTE.

1 tablespoon flour, 1 cup sugar;
4 eggs (reserve whites), 2 oranges (juice),
1 glass of water, 1 lemon (juice),

Stir well. Bake a pie crust first, fill with the creme and bake in a slow oven. Beat the whites to a froth, sweeten, spread over the pie and brown in the oven. This makes a large pie. —Mrs. Sophie Bordoe.

FARINA TORTE.

6 eggs, 1 cup nuts,
1 cup sugar, 1 heaping teaspoon baking
1 cup farina, powder.

Mix the beaten whites of the eggs with the sugar, add the yolks, beat well, add the farina containing the baking powder, and the nuts, chopped fine. Bake and when cold cover with whipped cream. —Mrs. George Enger.

FARINA TORTE.

1 pound powdered sugar, 1 teaspoon baking powder,
6 eggs, beaten separately, 5 cents worth walnuts and
1 cup farina, 5 cents worth filberts, chop-
¾ cup toast crumbs, ped fine.

—Mrs. F. M. Schuler.

FRENCH TORTE.

1 cup chopped almonds,
1 cup sugar,
Rose or vanilla flavor,
1 lemon rind,
4 whites of eggs, well beaten.

Make a rich pie crust with two eggs, one teaspoon baking powder, a little sugar and flour enough to roll out. Fill and bake same as pie. —Mrs. Fred Stork.

FRUIT TORTE.

1 heaping tablespoon butter,
2 tablespoons sugar,
1 egg, slightly beaten,
1½ tablespoons sweet cream,
¾ cup flour; salt,
½ teaspoon baking powder,

Cream the butter and sugar, add the other ingredients, then add more flour until the mixture can be spread on a large layer cake tin with the hand. Cover this thin layer of dough with sweetened fruit and bake. Cherries, plums, apples, peaches or gooseberries are delicious.

—Martha Von Syberg.

FRUIT TORTE.

½ pound flour,
½ pound butter,
3 tablespoons sugar,
2 eggs.

Mix flour and butter like pie crust, add sugar and eggs one at a time without beating. Mix with a knife, spread on bottom and sides of a spring form pan; then put three-fourths cup sugar and one-fourth pound grated almonds in a spider

over the fire, stir until brown and spread on the dough; then mix any kind of fruit with four beaten eggs, one heaping tablespoonful cornstarch, one scant cup milk or cream; pour into the pan and bake. When using canned fruit, use juice of fruit in place of milk and add about one teaspoon corn starch to a cup of juice.

HIMMEL FUTTER.

6 eggs,
1½ cups sugar,
½ pound dates,
½ pound grated almonds,
1 teaspoon baking powder,
1 heaping tablespoon flour.

After dates have been washed and stoned, put them on a tin plate in the oven to heat, then smooth with a knife until mashed. Beat yolks, add sugar, dates, almonds, flour containing the baking powder and the stiffly beaten whites; bake in jelly tins, spring form. Spread custard between the layers and whipped cream on top.

CUSTARD FOR HIMMEL FUTTER.

1 cup milk,
1 beaten egg,
½ cup sugar,
1 teaspoon cornstarch stirred smooth in water,
1 lemon (juice and rind).

—Mrs. P. W. Harns.

HIMMEL TORTE.

10 ounces butter,	1 lemon rind,
4 tablespoons sugar,	3 large cups patent flour,
4 yolks of eggs,	2 teaspoons baking powder.

Mix, divide into three layers and spread with the unbeaten whites of three eggs, mixed with sugar, cinnamon and chopped almonds. Bake and spread the layers with raspberry jelly, then spread the jelly with the following custard:

1 cup sour cream,	1 teaspoon vanilla,
Sugar to taste,	2 tablespoons flour,
1 lemon (juice),	2 yolks of eggs.

Mix the cream, sugar, lemon juice and vanilla, boil, add the flour, remove from the fire and when cold add the beaten yolks. Whipped cream may be used in place of custard.

—Helen Simon.

MANDEL TORTE.

1 pound almonds,	1 dozen eggs,
1 pound sugar,	1 lemon rind.

Grate half the almonds very fine, the rest somewhat coarser. Stir the yolks and sugar one-half hour, add the almonds, lemon, and lastly the well beaten whites of the eggs. Bake one hour in moderate oven and serve with whipped cream.

—Mrs. A. B. Liebermann.

MANDEL TORTE.

14 eggs,
¾ pound sugar,
1 pound almonds.
½ teaspoon baking powder,
1 tablespoon flour,
1 lemon.

Stir yolks and sugar until thick; add the almonds, grated without blanching, flour containing the baking powder, stiffly beaten whites and lastly, juice and rind of lemon; give one good stir and bake in a moderate oven.

Frosting—Juice of one lemon, one tablespoon water and powdered sugar enough to make smooth.

—Mrs. Stephen F. Mayer.

POTATO TORTE.

10 eggs,
1 pound powdered sugar,
¾ pound potatoes,
1 teaspoon cinnamon,
1 teaspoon cloves,
1 teaspoon allspice,
½ pound almonds (chopped),
5 cents worth citron.

Squeeze the boiled potatoes through a ricer on to a napkin; stir yolks and sugar together well, add the cool potatoes, spices, almonds, finely sliced citron, and stiffly beaten whites of the eggs. Bake in a spring pan three-fourths of an hour in a moderate oven. —Mrs. C. Marth.

RYE BREAD TORTE.

12 eggs,
½ pound sugar,
½ pound almonds,
¾ cup rye bread (roasted),
1 rind of lemon (grated).

Beat yolks and sugar one-half hour. Add lemon, rye bread, almonds and beaten whites. —Mrs. Herman Gerlach.

RYE BREAD TORTE.

1 pound sugar,
12 eggs,
I lemon rind,
1 teaspoon cinnamon,
1 teaspoon cloves,
¼ pound citron,
½ pound almonds,
½ pound rye bread,
1 teaspoon baking powder,
5 tablespoons molasses.

Chop the citron and almonds and grate the bread; beat the yolks and sugar together one half hour then add the remaining ingredients in the order given, last of all the beaten whites of the eggs. —Mrs. H. F. Krieger.

SAND TORTE.

½ pound butter,
½ pound powdered sugar,
6 eggs,
¼ pound flour,
¼ pound cornstarch,
2 teaspoons baking powder.

Cream the butter and sugar and stir in the eggs one at a time; bake in four layers, in rather slow oven. Makes two cakes. Use any filling desired.

—Mrs. Arthur Franckenberg.

SCHAUM TORTE.

6 whites of eggs,
2 cups sugar,
1 tablespoon vinegar,
1 teaspoon vanilla.

Beat the eggs to a stiff froth, add the sugar gradually, then the vinegar and vanilla, beating all the time. Bake in two layers in a very slow oven, one hour. Fill and cover with whipped cream. Serve whole on a platter with a spoon.

—Mrs. Henry Schneiss.

ZWIEBACK TORTE.

¾ pound sugar,
12 eggs,
1 lemon (juice),
1 teaspoon cinnamon,
½ teaspoon allspice,
½ nutmeg,
2 teaspoons baking powder
½ pound Zwieback (grated),
½ pound almonds (grated),

Beat the sugar and yolks together well, then add the lemon, spices, zwieback (coffee cake) containing the baking powder, almonds and beaten whites of the eggs. Mix thoroughly and bake in a moderately hot oven. When almost done, put a little butter and sugar over the top.

—Mrs. Alfred H. Weil.

CHEESE FINGERS.

1 tablespoon butter,
1 cup flour,
$\frac{1}{3}$ cup grated cheese,
1 saltspoon salt,
$\frac{1}{2}$ teaspoon baking powder,
$\frac{1}{3}$ to $\frac{1}{2}$ cup of water,
Sprinkling cayenne pepper.

Chop the butter into the flour and when fine as meal stir in the other ingredients using water enough to mix to the consistency of biscuit; roll out thin, cut in strips and bake a light brown in a moderate oven from ten to fifteen minutes. Are nice to serve warm for luncheon or with salad.

—Mrs. Paul Rix.

CHEESE STRAWS.

1 cup flour,
1 cup grated cheese,
$\frac{1}{4}$ teaspoon salt,
Pinch of cayenne pepper,
Butter, size of an egg.

Add enough water to make a dough, roll thin, cut in narrow strips and bake from five to ten minutes in a hot oven. Usually served with lettuce or celery.

—Mrs. P. W. Harms.

CHOCOLATE JUMBLES.

$\frac{3}{4}$ cup butter,
2 cups sugar,
4 eggs,
2 cups grated chocolate,
1 teaspoon soda,
1 teaspoon cream tartar,
Little salt in
3 cups flour.

—Mrs. A. M. Wagner.

CHOCOLATE WAFERS.

2 cups sugar,
1 cup butter,
1 cup grated chocolate,
1 egg,
½ cup sweet milk,
1 teaspoon baking powder,
1 tablespoon vanilla,
Flour to roll out.

—Mrs. Albert E. Gray.

CHOCOLATE WAFERS.

1½ cups powdered sugar,
1 bar sweet chocolate,
¾ cup sifted flour,
4 whites of eggs.

—Mary Bertram.

CHOCOLATE WAFERS.

1 cup brown sugar,
1 cup white sugar,
1 cup butter,
1 cup grated chocolate,
1 egg,
1 tablespoon vanilla,
Flour enough to roll out.

Bake a short time. —Miss Amanda Franckenberg.

CINNAMON STARS.

1 pound sugar,
8 whites of eggs,
1 tablespoon cinnamon,
1 pound almonds.

Stir the sugar, eggs, and cinnamon together one hour, then put six tablespoonfuls in a separate dish for frosting; to the remainder add the grated, unblanched almonds, mix well, roll out upon a moulding board strewn with flour and sugar, form with a star, frost and bake on buttered tins.

—Mrs. Andrew Pick.

COCOANUT CAKES.

The grated meat of two cocoanuts, their weight in loaf sugar, one cup of flour, and whites of two eggs. Shape into balls and bake twenty minutes.

CREAM PUFFS.

⅔ cup butter, 1½ cups flour,
½ pint boiling water, 5 eggs.

Boil butter and water together, and while boiling stir in the flour; turn into a dish, add the yolks without beating, and the whites beaten dry, at the same time. Stir well, drop on buttered tins and bake half an hour in a quick oven.

FILLING.

2 eggs, 1 cup sugar,
⅔ cup flour, 1 pint milk.

Beat the eggs, flour and sugar together and stir into the boiling milk. When partially cool, flavor with lemon.

—Mrs. A. Husting.

CREAM PUFFS.

1 large teacup hot water, 1 teacup flour,
½ teacup butter, 4 eggs, beaten.

Boil the water with the butter, stirring in the flour during the boiling. Set aside to cool and, when cold, stir in the unbeaten eggs, one at a time. Drop in muffin tins and bake in a fairly hot oven. When baked, fill with beaten cream, sweetened to taste and flavored with vanilla.

—Mrs. Henry Krieger.

CREAM PUFFS.

1 cup boiling water,
½ cup butter,
1 cup pastry flour,
3 eggs, beaten,
Small pinch of soda.

Pour the water over the butter; as soon as it boils and the butter is melted, stir in the flour and keep stirring until it cleaves from the pan. Let it cool, and then stir in the eggs and soda, drop on buttered pans and bake thirty minutes; do not open the oven door for twenty minutes, for fear they will fall. Fill with whipped cream, sweetened and flavored.

—Mrs. P. W. Harns.

CREAM PUFFS.

2 eggs,
1 cup milk,
1 cup flour,
Little salt.

Beat the eggs, add one-half cup milk and the flour, beat again and add the rest of the milk, containing the salt.

—Mrs. Henry Spoerl.

GERMAN ALMOND CAKES.

½ cup sugar,
½ cup butter,
5 yolks of eggs,
1 teaspoon baking powder in 1½ pints flour.

Glaze with white of egg mixed with sugar and chopped almonds.

—Mrs. A. M. Wagner.

GINGER DROP CAKES.

1 cup New Orleans molasses,
½ cup butter or lard,
½ cup brown sugar,
½ cup boiling water,
1 egg,
Pinch of salt,
1 teaspoon ginger,
1 teaspoon cinnamon,
1 teaspoon soda,
3½ cups flour.

Drop a teaspoon of dough, two inches apart, in tins; when baked, drop in granulated sugar. —Mrs. F. M. Schuler.

HOLLAND CAKE.

Make a rich shortcake and spread on a square tin, sprinkle over this a cup of sugar and a little cinnamon, then pour over a cup of sweet cream and bake a half hour.—Sarah Lewis.

HONEY CAKES.

3 pints molasses,
1 pint honey,
4 eggs; spices to suit.
2 tablespoons soda,
1 pound rye flour,
1 cup chopped nuts.

Stir the nuts into a part of the rye flour; mix in the order given and add wheat flour enough to roll out. Cut in oblong pieces and bake. —Mrs. A. M. Wagner.

HONEY CAKES.

3 pounds honey,
1 pound sugar,
½ pound butter,
3 teaspoons baking powder,
1 lemon (juice and rind),
3 teaspoons cinnamon,
1 teaspoon cloves,
2 cents worth anise,
Little citron,
Nutmeg.

Put the honey, sugar and butter in a basin, set it on the stove, and stir all the time. When it commences to boil, stir in flour until it does not stick to the basin, then stir in the dissolved baking powder and the remaining ingredients and bake in a hot oven. —Mrs. Joseph Ott.

LADY FINGERS.

16 eggs,
1½ pounds sugar,
1½ pounds flour.

Beat the eggs and sugar stiff, then add the flour and bake in a quick oven. —Mrs. A. O. Norris.

LEMON CHEESE CAKES. (A Pioneer Recipe.)

Squeeze the juice of two good sized lemons upon half a pound of boiling butter, then pour the mixture on the grated rinds of the lemons, add the yolks of five eggs and the whites of two, stir all together, while warm, with about half a pound of sugar. Bake in pie crust in small tins in a quick oven.

—Mrs. Catherine Vestey.

OATMEAL DROP CAKES.

1 cup sugar,
1 cup lard,
½ teaspoon soda in
6 tablespoons sour milk,
1 teaspoon cloves,
1 teaspoon cinnamon,
2 cups oatmeal,
2 cups flour,
1 cup raisins,
⅔ cup nuts.

—May Bilstad.

ORANGE WAFERS.

4 ounces butter,
4 ounces sugar,
8 ounces sifted flour,
1 egg (yolk),
¼ teaspoon salt,
½ teacup milk,
1 tablespoon orange flower water.

Dissolve the butter in the milk; sift the sugar, flour and salt together, mix with the yolk of the egg, add the milk and orange water gradually, mixing well. Heat wafer-irons, butter them, fill with a spoonful of batter and close, returning to the fire, turning occasionally until the wafer is cooked, then roll them on small, round sticks and dry on a sieve. Serve with ices.

ORIGINAL PIE CAKE.

Line muffin tins with flaky pie-crust. Put in each a tablespoon of raspberry jam and cover with a spoonful of plain cake batter, made as follows:

1 cup sugar,
1 tablespoon butter,
2 eggs,
½ cup sweet milk,
1½ teaspoons baking powder,
1½ cups flour.

Bake twenty minutes in a moderate oven.

—Minnie Wilmot.

PEPPER CAKES.

1 pound butter,
1 pound lard (scant),
1 quart molasses,
1 teaspoon cinnamon,
1 teaspoon cloves,
1 teaspoon allspice,
1 teaspoon ginger,
1 teaspoon Katamung,
1 teaspoon anise,
1 teaspoon nutmeg,
1 or more eggs,
½ teaspoon soda.

Melt the butter and lard in the syrup, take from the stove, add the spices and egg, then add the soda, dissolved in a little sour cream, and stir in enough rye or wheat flour to make a stiff dough. Roll thin, cut like cookies and, after strewing with almonds and citron (chopped fine), glaze with white of egg, and bake in a moderate oven. Part of the dough may be reserved and one pound of blanched almonds and one-half pound of citron (cut fine) added. Roll out about an inch in thickness, cut in inch squares, and place close together in baking tins. Glaze with white of egg and bake.

—Mrs. W. P. Rix.

PEPPER NUTS.

1 quart New Orleans molasses,
2 pounds brown sugar,
2 pounds butter,
1 teaspoon pepper,
1 nutmeg,
2 tablespoons cloves,
2 tablespoons allspice,
2 tablespoons cinnamon,
2 teaspoons soda,
Flour enough to make very stiff.

Boil molasses, sugar and butter together, then add the other ingredients. Keep the dough warm while moulding. Roll into little balls, the size of a marble, in the palm of the hand and bake until brown. Will keep indefinitely and grow better all the time. —Mrs. H. Sievers.

PEPPER NUTS.

2 pounds sifted sugar,
12 eggs,
2 lemons (juice, rind),
1 teaspoon cinnamon,
½ teaspoon cloves,
½ teaspoon allspice,
1 nutmeg,
2 teaspoons baking powder,
½ cup raisins,
½ cup nuts, chopped,
Flour, not too stiff.

Stir sugar and eggs together one hour.

—Catherine Duernberger.

ROCKS.

1½ cup brown sugar,
¾ cup butter (scant),
1½ pounds walnuts, dried in oven and chopped.
1 pound seeded raisins (chopped),
1 teaspoon cinnamon,
2 cups flour,
1 teaspoon soda, dissolved in warm water.
3 eggs, well beaten,
1 teaspoon cloves.

Drop on buttered tins and bake in a quick oven.

—Emma Borngruber.

ROLL JELLY CAKE.

1 cup sugar,
4 eggs,
1 tablespoon cold water,
1 teaspoon baking powder,
1 cup flour.

Beat sugar and eggs together and sift the baking powder in the flour; then mix in the order given and bake quickly in long, shallow tins. Soon as baked, slip from the tins, spread jelly on the bottom, roll, and place napkin around until cool.

—Adele Silberzahn.

ROLL JELLY CAKE.

½ cup butter (scant),
¾ cup sugar,
3 large eggs,
1 tablesspoon cream,
1 teaspoon baking powder,
1 teaspoon flavoring,
Pinch of salt,
Flour to mix soft.

Spread thin in large tin to bake. —Mrs. Gilbert.

ROLL JELLY CAKE.

1 pound sugar,
12 eggs,
Makes two cakes.
½ teaspoon baking powder,
¾ pound flour.
—Mrs. Smith.

ROLL JELLY CAKE.

Butter, size hickory nut,
½ cup sugar,
3 eggs,
½ teaspoon salt,
3 tablespoons cold water,
¾ cup flour,
3 teaspoons baking powder,
Lemon flavor.
—Mrs. Rider.

SNOW BALLS.

¼ pound butter,
1½ cups sugar,
1 cup sweet milk,
3 cups sifted flour,
4 whites of eggs,
2 teaspoons baking powder,
1 teaspoon vanilla.

Beat the butter to a cream, add the granulated sugar gradually, beating it in well; beat in the milk (or water) a little at a time; sift the flour three times more, add two cups of it to the mixture and beat five minutes; next add the stiffly beaten whites of the eggs. Mix the baking powder with the remaining cup of flour, add it lightly to the batter, flavor, pour into dripping pan lined with white paper, and bake in a moderately hot oven for about twenty minutes. Cut into squares. Have ready a soft icing, and ice each piece on the top and sides. —Hortense E. Mooers.

SUGAR CAKES.

6 raw eggs; yolks of 6 hard-boiled eggs, (mashed),
1 pound butter,
3 cups sugar,
Flour enough to roll out.

Cut into small round cakes, then stir a little sugar into one egg, spread a portion of the mixture over each cake with a feather, and sprinkle with sugar, cinnamon and chopped almonds. —Mrs. A. G. Winkler.

SULTANS.

The weight of four eggs in sugar, the weight of two eggs in flour, four eggs; mix the eggs and sugar thoroughly, add the flour and a little lemon. Put in tins, like pancake, and strew with almonds; bake in a hot oven and roll while hot.

—Mrs. L. Schuchardt.

TABLETS. (Iced.)

Cut any desirable cake into very thin slices, put together with jelly and cover both sides neatly with icing.

TEA LEMON WAFERS.

½ cup butter,
1 coffee cup powdered sugar,
6 eggs,
2 lemons,
1 nutmeg,
Flour.

Cream the butter and sugar, add the eggs beaten till creamy, grated rind and juice of lemons, nutmeg and flour enough to make a stiff batter; beat till smooth and light. Heat wafer-irons, grease lightly with butter, fill, close and turn over clear fire till brown. Dust with sugar, roll around a stick and remove carefully when cold.

WHISTLES. (Fine.)

½ cup butter,
1 cup sugar,
6 eggs, beaten,
Flour to make stiff batter.

Cream the butter and sugar, add the eggs and flour, drop little pats three inches apart on a buttered paper, spread thin, bake in a pan until a light brown, about five minutes, place on a sugared molding board and roll while warm on a smooth, round stick; when cold, fill with whipped cream, sweetened and flavored with vanilla.

BERLINER PFANNKUCHEN. (Raised Doughnuts.)

Make a batter of two cents' worth of yeast, one cup of water, and flour; let rise. Rub together half a pound of butter, half a cup of sugar and the yolks of three eggs; add this with one quart of warm milk and one tablespoon of lemon extract, to the raised batter, also the whites of the eggs, well beaten, and flour enough to make a soft dough like coffee cake. Beat well together with the hand for fifteen minutes; let rise.

The balls are formed by taking a tablespoon of the light, soft dough and dropping it on a well-floured board; flour the top well, pat out a little to flatten slightly, drop half a teaspoon of jelly on it, gather the dough around the jelly to form a ball and turn upside down on a well-floured board; let rise for half an hour in a warm place, then drop in smoking lard and fry like doughnuts. It may need practice to make these satisfactory, but they are delicious when well made.

—Mrs. Henry Wahle.

COMFITS.

2 eggs beaten light,
1 cup sugar,
1 cup sweet milk,
½ teaspoon salt,
1 teaspoon vanilla,
2 heaping teaspoons baking powder,
3 cups flour.

Beat all together until smooth. Drop one-half tablespoon at a time into hot lard. Roll in powdered sugar.

CRULLERS.

1 cup sugar,
1 teaspoon cream tartar,
1 teaspoon soda in
1 cup sour cream,
2 eggs,
4 cups flour,
1 teaspoon vanilla,
Little nutmeg.

Cut round and fry like doughnuts. If preferred, one cup of sweet milk may be used in place of the eggs.

—Mrs. V. Schrap.

DOUGHNUTS.

2 cups sour milk,
2 cups sugar,
4 dessert spoons melted lard,
1 teaspoon soda,
2 eggs,
Flour to mix soft.

—Mrs. Ben Wheeler.

DOUGHNUTS. (Fine.)

1½ cups sugar,
4 eggs,
1 teaspoon salt,
3 teaspoons baking powder,
6 cups flour,
Butter size half an egg.
Milk to moisten.

Reserve one-half cup of the flour to use on the board in rolling out, then sift the salt and baking powder into the remainder of the flour, rub in the butter the same as for pie crust, beat the eggs and sugar together, rub into the flour and butter, and moisten with sweet milk (about one and one-third cups) until soft enough to mould. If preferred, only one cup of sugar may be used. —Mrs. E. Kirkham.

DOUGHNUTS.

1 cup sugar,
2 cups sour milk,
1 small teaspoon soda,
Flour enough to roll out.
1 teaspoon baking powder,
2 eggs,
1 tablespoon molasses.

—Mrs. A. H. Smith.

DOUGHNUTS.

1 cup sugar,
1 teaspoon soda in
1 cup sour milk,
2 eggs,
4 dessert spoons melted lard,
Flour to mix soft.

—Mrs. F. Althaus.

DOUGHNUTS.

¾ cup sugar,
Butter, size of egg,
Pinch of salt,
Little nutmeg,
2 eggs; stir
1 teaspoon soda in
1 cup sour milk to foam.
Flour to stiffen.

Handle very lightly. Fry in hot lard.

DOUGHKNOTS.

3 eggs,
4 tablespoons butter,
3 tablespoons sugar,
2 tablespoons sweet milk,
1 teaspoon baking powder,
Flour to make dough.

Roll quite thin and cut into strips about one-quarter inch wide and twenty-two inches long; commencing an inch from one end fold each strip into three loops, draw the other end through the loops, press firmly and fry in hot lard.

—Ella Tennien.

FRIED CAKES.

1 tablespoon lard,
1 cup sugar,
2 eggs,
1 cup sour milk,
1 teaspoon soda,
1 teaspoon baking powder,
Salt and nutmeg,
Flour to roll soft.

Cream the lard and sugar, sift the soda, baking powder and flour together; mix in the order given and fry in very hot lard. —Mrs. P. W. Harns.

LITTLE DOUGHNUTS.

3 tablespoons melted butter,
6 tablespoons sugar,
1 teaspoon soda in
1 cup sweet milk,
2 eggs,
2 teaspoons cream tartar in flour enough to make soft dough.

Cut round and fry. —Minnie Breeker.

MOTHER'S DOUGHNUTS.

1 cup sugar,
3 eggs,
1 cup sweet milk,
3½ cups flour,
3 tablespoons melted butter,
3 teaspoons baking powder,
Little salt,
Nutmeg flavor.

Three cups of flour mixed in the dough, and one-half cup reserved to use on the board in rolling out. After frying, roll in sugar.

POTATO DOUGHNUTS.

2 cooked potatoes,
Butter, size of egg
1 cup sugar,
1 egg, beaten,
1 teaspoon soda in
1 cup sour milk,
Flavor to taste,
Flour to mix soft.

Mash the potatoes and while hot add the remaining ingredients in the order given. —Mrs. Wm. Link.

RAISED DOUGHNUTS. (Fine.)

1 cup sugar,
3 cups milk,
1 yeast cake,
Flour to make soft sponge.

Mix and let stand over night; in the morning add

1 cup sugar,
½ cup butter,
3 eggs,
½ a nutmeg,
½ teaspoon soda,
Flour to mix stiff.

Let rise, then roll and cut in shape desired, or roll into long strips and twist into shape; let rise again while the lard is heating and then fry. Raised doughnuts require longer cooking. —Mrs. Hortense Mooers.

SOUR CREAM DOUGHNUTS.

5 tablespoons sour cream.
1 cup milk,
1 cup sugar,
2 eggs; little salt,
1 teaspoon soda,
¼ teaspoon cinnamon,
¼ teaspoon nutmeg,
1 teaspoon baking powder,
1 pint flour.

Mix soft as possible. —Mrs. B. S. Potter.

BROWN STONE FRONT.

PART I.

½ cup grated chocolate, ⅔ cup brown sugar,
½ cup sweet milk, 1 yolk of egg.

PART II.

1 cup brown sugar and 2 eggs, beaten,
½ cup butter, creamed, 1 even teaspoon soda,
½ cup sweet milk, 2 cups flour.

Boil Part I. and, while hot, beat into Part II.; bake as a layer or in a square pan.

Frosting: Boil one cup granulated sugar and one-half cup sweet milk until thick, beat to a cream and add a little melted chocolate, poured in while hot. Put on the cake immediately.

—Mrs. Fred W. Winkler.

BLACK CHOCOLATE CAKE.

PART I.

¼ cake Baker's chocolate, ½ cup milk,
1 yolk of egg, Boil until thick.

PART II.

1 cup sugar,
1 tablespoon butter,
½ cup milk,
1 teaspoon cream tartar,
2 cups flour.
1 teaspoon soda,

Bake in three layers. Boil two cups sugar with one-half cup water until it strings, pour over the beaten whites of two eggs and put between the layers. —Minnie Wilmot.

CHOCOLATE LAYER CAKE.

½ cup butter (creamed).
1½ cups sugar,
4 yolks of eggs,
2 ounces chocolate,
5 tablespoons water,
½ cup sweet milk,
1¾ cups flour, containing
2 teaspoons baking powder,
1 teaspoon vanilla,
4 stiffly beaten whites.

Dissolve the chocolate in the boiling water, mix in the order given, adding yolks and sugar to butter gradually, and beating thoroughly. Put together with chocolate icing.

—Mrs. G. A. Heidner.

CHOCOLATE CAKE.

5 eggs,
1 cup powdered sugar,
1 cup flour,
1 plate sweet chocolate,
1 teaspoon baking powder.

Cream the yolks and sugar ten minutes, then add the beaten whites of the eggs and the flour mixed with the grated chocolate and baking powder. Bake in three layers in a very hot oven. Use cream filing.—Mrs. Arthur Franckenberg.

CHOCOLATE CAKE.

2 cups sugar,
1 cup butter,
5 yolks of eggs,
1 cup milk,
1½ teaspoons baking powder,
3½ cups flour,
2 whites of eggs.

Bake in layers and put together with chocolate frosting.

—Mrs. P. W. Harns.

CARAMEL CAKE.

2 cups sugar,
1 cup butter,
7 eggs (except four yolks),
1 cup sweet milk,
2 teaspoons baking powder.
3 cups flour.

Filling: Boil one pound light brown sugar, one-half cup cream and butter size of an egg, moderately fast for twenty minutes, and when cool flavor with vanilla.

—Mrs. W. E. Wolfrum.

CHEAP CREAM CAKE.

1 cup sugar,
1 tablespoon butter,
1 egg,
1 cup sweet milk,
2 heaping teaspoons baking powder in
2 scant cups flour.
Flavor to taste.

Divide into three parts and bake in shallow tins. Filling:

1 cup milk,
2 tablespoons sugar,
2 yolks of eggs, beaten,
1 teaspoon cornstarch.

Let the milk and sugar boil, then stir in the eggs and cornstarch. When cool, spread between the layers, using the whites of the eggs for frosting. —Mrs. H. J. Wagner.

CREAM NUT CAKE.

1 cup sugar,
½ cup butter (scant),
½ cup sweet milk,
½ cup cornstarch,
1 cup flour,
2 teaspoons baking powder,
4 whites of eggs.

Filling:

1 cup sour cream,
1 cup chopped nuts,
1 cup sugar,
1 teaspoon vanilla.

Boil until thick.

—Mrs. Fred Althaus.

CREAM ROSE CAKE.

1 cup butter,
3 cups powdered sugar,
1 small cup cream,
Vanilla flavor,
10 whites of eggs,
5 cups flour (scant),
3 teaspoons baking powder.

Cream the butter and sugar, add the sweet cream and beat until the mixture is like whipped cream; then flavor and add the stiffly beaten whites of the eggs and flour alternately. Put half in three layer tins, color the remainder a delicate pink with fruit coloring and bake in three layers. Frosting and filling:

1½ cocoanuts,
4 whites of eggs,
1½ cups powdered sugar,
2 teaspoons rosewater.

Pare and grate the cocoanuts and beat the whites of the eggs to a stiff froth.

—Mrs. Arthur Franckenberg.

CREAM SPONGE CAKE.

¾ cup sugar,
2 tablespoons cold water,
2 eggs,
½ teaspoon baking powder,
¾ cup flour.

Bake in a quick oven, split and fill with whipped cream which has been sweetened to taste. —Mrs. E. C. Pors.

DARK LAYER CAKE.

2 whole eggs and
2 yolks,
2 cups brown sugar,
½ cup butter,
½ cup sour milk,
2 cups flour,
1 teaspoon soda,
2 teaspoons cinnamon,
½ teaspoon cloves,
½ teaspoon allspice,
½ teaspoon salt,
—Catharine Regner.

DEVIL'S FOOD.

PART I.

1 cup brown sugar,
½ cup milk,
½ cup grated chocolate,

Dissolve over the fire, but do not boil. When cool add to

PART II.

1 cup brown sugar,
½ cup butter,
½ cup sour milk,
2 cups flour,
1 cup chopped raisins,
3 yolks of eggs,
1 teaspoon soda, sifted in the flour.

FILLING.

1 egg yolk,
1 tablespoon flour,
½ cup sugar,
Butter size of walnut,
½ cup boiling water,
½ cup nut meats.

Mix yolk, flour, sugar, and butter together, then turn into the boiling water and cook; while hot add hickory nut or walnut meats and when cool put between the layers.

—Mrs. W. E. Bennett.

DOLLY VARDEN CAKE.

2 cups sugar,
½ cup butter,
1 cup milk,
3 eggs,
3 teaspoons baking powder,
3 cups flour.

Beat well and to one-third of the dough add:

1 tablespoon molasses,
1 cup chopped raisins,
Piece of citron,
1 teaspoon cinnamon,
1 teaspoon nutmeg,
1 teaspoon allspice,
1 teaspoon cloves.

Put the dark layer between the white layers.

—Mrs. H. Sievers.

GERMAN TART CAKE.

½ pound butter,
¼ pound sugar,
2 eggs, well beaten,
1 even teaspoon baking powder in
¾ pound flour.

Cream the butter and sugar, mix all together like cookies, roll out into two layers and bake. Use equal parts of jelly and cream for filling, and sprinkle powdered sugar on top.

—Mrs. C. A. Weil.

HICKORY NUT CAKE.

½ cup butter,
1 cup powdered sugar,
½ cup milk,
¾ cup nuts, chopped fine,
1 teaspoon baking powder,
1½ cups flour,
4 whites of eggs.

Cream the butter and sugar, add the other ingredients in the order given and bake. Filling and frosting:

1½ cups powdered sugar,
½ cup water,
¾ cup hickory nuts (chopped fine).

Boil the sugar and water until it creams when a little is stirred on a saucer. Beat and when partly cool add the nuts; then beat until cool enough to spread between the layers.

—Mrs. Arthur Franckenberg.

HICKORY NUT CAKE.

½ cup butter (scant),
1¼ cups sugar,
3 yolks of eggs,
½ cup milk,
2 teaspoons baking powder,
2 cups flour,
3 whites of eggs, beaten,
1 teaspoon vanilla.

Sift the sugar twice, cream the butter and sugar, sift the baking powder and flour together, then mix in the order given.

Filling:

½ cup sour cream,
½ cup sugar,
1 white of egg,
1 cup nut meats.

Beat together, adding the finely chopped nuts last and spread between the layers. —Minnie Wilmot.

ICE CREAM CAKE.

Make a good sponge cake, bake half an inch thick in jelly pans and let get perfectly cold. Beat a pint of thick sweet cream until it looks like ice cream; make very sweet, and flavor with vanilla; blanch and chop a pound of almonds, stir into the cream and spread very thick between the layers. This is the queen of all cakes.—Mrs. Jennie Sackerson.

LEMON CAKE.

½ cup butter and
1 cup sugar, creamed,
3 eggs and
2 yolks,
½ cup milk.
2 teaspoons baking powder,
2½ cups flour.

Filling:

½ cup water,
2 lemons (juice and rind),
1 teaspoon butter,
1 cup sugar, mixed with
1 tablespoon flour.

—Mrs. Ernst Franckenberg.

MARSHMALLOW CAKE.

18 whites of eggs,
2¼ cups powdered sugar,
1 teaspoon vanilla,
2 teaspoons cream tartar,
1½ cups flour (sifted three times).

Beat the eggs very lightly, cut the sugar and flour in with a broad knife, beat, add the vanilla and bake in three deep layer pans, ungreased. Filling:

2 cups sugar,
1 cup water,
½ pound marshmallows,
2 whites of eggs.

Boil sugar and water until it feathers, add the French marshmallows (broken into bits), and pour gradually over the beaten whites of the eggs. —Elizabeth Dunham.

MOLASSES LAYER CAKE.

1 cup molasses,
2 tablespoons shortening,
2 tablespoons sugar,
1 teaspoon vinegar,
1 teaspoon cinnamon,
½ teaspoon cloves,
1 teaspoon soda in 1 cup hot water,
2½ cups flour.

Fill with boiled icing, with one teaspoon vinegar added.

—Mrs. F. Griesbach.

MRS. SWEETMAN'S CHOCOLATE CAKE.

2 cups light brown sugar,
½ cup butter,
½ cake Baker's chocolate,
1½ teaspoons vanilla,
2 eggs (reserve one white),
½ teaspoon soda in
½ cup sour milk,
2 scant cups flour.

Dissolve the chocolate in a little hot water; bake in layers and put together with white frosting flavored with vanilla.

NOUGAT CAKE.

1 cup powdered sugar,
½ cup butter,
½ cup milk,
1½ teaspoons baking powder,
2 cups flour,
4 whites of eggs; vanilla.

Bake in two layers. Filling:

1 pound chopped almonds,
1 lemon (juice),
½ cup sour cream,
Sugar to taste.

Mix thoroughly and cook until it begins to thicken. Let stand an hour before using. —Mrs. Alfred H. Weil.

OLD-FASHIONED CREAM CAKE.

1 egg,
1 yolk of egg,
Cream to fill the cup containing the eggs,
1 cup sugar; little salt,
1 teaspoon cream tartar,
½ teaspoon soda,
1½ cups flour.

Mix the white of one egg with three tablespoons of sugar for filling between the two layers.—Mrs. Catherine Vestey.

RAILROAD CAKE.

1 cup sugar,
3 tablespoons melted butter,
2 eggs,
½ cup sweet milk,
1½ teaspoons baking powder in
1½ cups flour,
Flavor to taste.

Put all in together, stir five minutes and bake in loaf or in layers. —Mrs. C. H. Miller.

RAISIN CAKE.

1 cup sugar,
½ cup butter,
2 eggs,
½ cup sour milk,
½ teaspoon soda,
1½ cups flour,
½ teaspoon baking powder,
1 cup chopped raisins,
1 teaspoon cinnamon.

Bake in two layers. —Mrs. Henry Schneiss.

RIBBON CAKE.

1 cup butter,
2 cups sugar,
4 eggs (beaten separate),
1 cup milk,
2 teaspoons baking powder
3½ cups flour.

Divide the batter into three parts. Bake two parts as plain cake, and to the other part add:

½ cup raisins,
1 cup currants,
¼ pound sliced citron,
1 teaspoon cinnamon,
3 teaspoons molasses.

Stone and chop the raisins, dredge the fruit with flour. Put the dark layer between the light layers, fill with currant jelly, and frost with plain boiled frosting.

—Miss Martha Miller Ott.

SPICE CAKE.

2 cups brown sugar,
½ cup butter,
2 eggs,
2 yolks,
½ cup sour milk,
1 teaspoon nutmeg,
1 teaspoon cloves,
1 teaspoon cinnamon,
1 teaspoon soda,
2 cups flour.

Beat the sugar, butter and eggs together until smooth, then add the remaining ingredients, bake in three layers and put together with white frosting. —Mrs. P. W. Harns.

THANKSGIVING CAKE.

2 cups sugar,
⅔ cup butter,
3 eggs,
1 cup sweet milk,
2 teaspoons baking powder,
3 cups flour.
1 teaspoon vanilla,

Divide the batter and add to one part—

1 tablespoon molasses,
1 cup raisins (chopped),
¼ pound citron (chopped),
1 teaspoon cinnamon,
½ teaspoon cloves,
½ teaspoon allspice,
Little nutmeg,
1 tablespoon flour, stirred in fruit.

Bake in layers and put together with currant jelly, alternating the light and dark layers. Cover with white frosting. Very nice. —Elizabeth Dunham.

TUTTI FRUTTI CAKE.

½ cup butter,
1½ cups sugar,
1 cup water,
2 teaspoons baking powder,
2½ cups flour,
4 whites of eggs.

Cream the butter, add the sugar, beat well, add the water and flour, beat thoroughly five minutes, add the baking powder, and stir in carefully the beaten whites of the eggs. Bake in a moderate oven.

Filling: Chop fine ten cents' worth each of candied pineapples, cherries, green gages, walnuts and almonds. Make a boiled icing, and when cool add the fruit and place between the layers.

WALNUT CAKE.

1 pound walnuts (leave out sixteen halves for the top),
1 cup powdered sugar,
¾ cup crackers (rolled fine).
8 eggs,
1 teaspoon baking powder.

Cream the yolks of the eggs and the sugar, add the beaten whites of the eggs, crackers mixed with the finely chopped nuts and baking powder. Bake in three layers in a slow oven. Filling:

2 cups milk,
Cornstarch to thicken,
2 yolks of eggs,
½ cup sugar, vanilla.

Stir powdered sugar with a little water for the top and put on the walnut halves. —Mrs. Arthur Franckenberg.

WHITE LAYER CAKE.

½ cup butter,
2 cups sugar,
1 cup water,
2½ cups flour,
1 teaspoon baking powder,
Flavoring,
5 whites of eggs.

Sift the flour and baking powder together. Cream the butter and sugar, add the water and flour alternately, a little at a time, then add the flavoring, and whites of the eggs which have been beaten very light. Bake in two layers.

—Mrs. O. B. Coombe.

APPLE FILLING.

1 white of egg,
½ cup powdered sugar,
1 large sour apple.

Beat the egg stiff, add the sugar and stir the grated apple in slowly. —Rose Kuelthau.

APPLE LEMON FILLING.

2 sour apples, grated,
1 lemon, juice and rind,
1 cup sugar.
Cook till like jelly, —Lena Brown.

BANANA FILLING.

Peel and mash six ripe bananas to a pulp, sweeten, flavor with lemon and whip smooth.

BANANA FILLING.

Stir two bananas, mashed fine, into a pint of whipped cream and flavor with orange juice.

BOILED ICING.

1 cup granulated sugar, 1 white of egg.
⅓ cup water,

Boil sugar and water without stirring until it threads, then pour the boiling syrup over the beaten white of the egg in a fine stream, beating constantly until cool enough to spread. This is the foundation of many frostings, and when made right is very fine.

CARAMEL FILLING. (Fine.)

1 cup brown sugar, 1 egg,
1 cup white sugar, 2 teaspoons melted butter,
1 teaspoon vanilla, ½ cup sweet cream.

Beat all together until smooth, cook from five to ten minutes on the back of the stove, or until thick enough to spread; let cool before putting on the cake. —Mrs. A. Husting.

CHOCOLATE FILLING.

Make a boiled icing and while hot add grated chocolate and one-half teaspoon vanilla; beat until cool enough to spread.

CHOCOLATE FILLING.

½ cup milk, ½ cup chocolate.
1 cup sugar,

Boil the milk, add the sugar and melted chocolate; cook until thick enough to spread. —Mrs. M. R. Ross.

CHOCOLATE FROSTING.

1 cup powdered sugar, 3 tablespoons chocolate,
1 teaspoon vanilla, 3 tablespoons hot water.

CHOCOLATE FROSTING.

½ cup milk, 1 white of egg,
1 cup sugar, Chocolate.

Boil the milk and sugar, add the chocolate stirred into the white of the egg, and beat until cold.—Mrs. Smith.

CHOCOLATE FROSTING.

1 cake sweet chocolate, 4 whites of eggs, beaten.
½ cup powdered sugar,

Grate the chocolate, mix all together spread on cake and set in the oven five minutes. —Mrs. A. Husting.

CHOCOLATE FROSTING.

Stir one egg enough to mix white and yolk, add sifted powdered sugar, a little at a time, until quite stiff. To this add, gradually, about three tablespoons melted chocolate. If too thick to spread on cake, thin with a little water. Spread on smooth with a knife dipped in cold water.

—Mrs. F. A. Whalen, Utah.

COCOANUT FILLING.

½ pound cocoanut,
1 cup cream,
Sugar to taste,
1 white of egg,
Little cornstarch.

Stir cocoanut, cream and sugar together, let stand on the back of the stove to simmer until soft, then stir in the beaten white of the egg and a little cornstarch.

—Mrs. Portz.

COACOANUT FRUIT FILLING.

½ cup cocoanut,
½ cup almonds, ground,
½ cup chopped raisins,
1 white of egg, beaten.

COFFEE CAKE DRESSING.

Cook one-half pound prunes and one-half pound apples (dried or green) until tender, press through a sieve, mix thoroughly, sweeten to taste, spread on coffee cake and bake.

—Margaret Ruhl.

COOKED ICING.

9 tablespoons sugar,
1 teaspoon cornstarch,
1 white of egg,
3 tablespoons cold water.

Mix the heaping tablespoons of sugar and cornstarch together, add the water, stir well, boil two minutes, then, while hot, pour over the stiffly beaten white of the egg and beat until perfectly smooth and white.

—Mrs. Ralph H. Norris.

CREAM FILLING.

½ pint sweet cream,
3 egg yolks,
1 tablespoon sugar,
1 teaspoon cornstarch,
½ pound almonds, chopped fine.

Boil until thick, stir continually, put between layers, frost the top and lay on almonds split in two.

—Mrs. O. B. Coombe.

CREAM FILLING.

2 eggs,
½ cup sugar,
¼ cup flour,
Butter, size of half egg,
1 pint milk.

Stir eggs, sugar, flour and butter together, add to boiling milk, cook till it thickens, then cool, flavor and spread.

—Mrs. H. B. Hitz.

CREAM FROSTING.

Into two tablespoons of cream stir sifted confectioners' sugar, a little at a time, keeping it very smooth. Keep adding cream and sugar until there is enough to spread thickly over the cake, making it just thick enough to spread. Flavor with vanilla. It will cut nicely without crumbling, when cold, and keeps well. —Sara Barney.

CUSTARD FILLING.

1 quart milk,
2 tablespoons cornstarch,
2 beaten eggs,
4 tablespoons sugar,
½ teaspoon salt,
Little butter.

Mix the cornstarch smooth with a little of the milk, flavor, heat the remainder of the milk to near boiling, add gradually the cornstarch, eggs, sugar, salt and butter, then boil two minutes, stirring briskly. —Mrs. H. Gerlach.

DELICIOUS CAKE FILLING.

1 pound seeded raisins,
¾ pound figs,
1 pound blanched almonds.

Chop the ingredients together very fine, stir into boiled icing and spread thickly between two layers of cake, baked in a long or square pan. —Mrs. W. P. Rix.

FILLING.

Make a boiled icing and add:

½ cup raisins, chopped,
½ cup walnuts, chopped,
1 tablespoon cocoanut,
¼ teaspoon vanilla,

—Mrs. Charles A. Silberzahn.

FIG FILLING.

Beat whites of two eggs with one cup powdered sugar. Spread a thin coat of icing on each layer, then a layer of split figs, then more icing, another cake layer, etc., finishing by icing the top. —Mrs. A. Husting.

FIG FILLING.

½ pound figs,
½ cup sugar,
½ cup cream.

Cook slowly till thick. —Margaret Ruhl.

FIG FILLING.

¼ pound figs,
¾ cup sugar,
1 cup hickory nuts,
1 cup sweet cream,
Little salt,
Pinch of cornstarch.

Cut the figs fine, soak them in cold water until soft or boil them until tender, then mash fine, add the sugar, nuts and cream and boil about five minutes; while boiling add a pinch of cornstarch dissolved in water, or a tablespoon of lemon filling. —Mrs. Portz.

FIG FILLING.

$\frac{1}{3}$ cup sugar,
$\frac{1}{2}$ lemon (juice),
$\frac{1}{2}$ pound figs, chopped,
$\frac{1}{4}$ cup boiling water.

Cook in double boiler until thick and smooth enough to spread.

HICKORY NUT FILLING.

1 cup sugar,
1 cup sour cream,
1 cup hickory nuts, chopped fine.

Boil until thick.

ICE CREAM FILLING.

4 cups sugar,
2 cups water,
2 whites of eggs,
1 teaspoon vanilla,
1 teaspoon citric acid.

Boil the sugar and water to a syrup very slowly, pour into the well beaten whites of the eggs and beat until cold, then add the vanilla, and the citric acid dissolved in water.

—Mrs. D. T. Keeley.

ICING. (Fine.)

1½ cups sugar,
$\frac{1}{2}$ cup milk,
1 teaspoon vanilla,
2 ounces chocolate.

Boil the sugar (granulated) and milk four or five minutes, stir till thick enough to spread, add the vanilla and put on the top of the cake; when cold spread with the melted chocolate.

—Mrs. H. B. Hitz.

LEMON FILLING.

1 cup sugar, 1½ tablespoons flour,
1 yolk of egg, 1 lemon, juice and rind.

Mix together and let come to a boil. —Mrs. Portz.

MAPLE FILLING.

2 cups maple sugar, 3 tablespoons butter.
⅔ cup sweet milk,

Boil together, then beat five or ten minutes.

NUT FILLING.

1 cup milk, 1 teaspoon cornstarch,
3 yolks of eggs, 1 cup nut meats.
1 tablespoon sugar,

Mix the eggs, sugar, cornstarch and nuts together, stir into the boiling milk in the double boiler and cook until thick.

—Mrs. Rafferty.

MARSHMALLOW FILLING.

2 cups sugar, 2 whites of eggs,
½ cup water, 16 marshmallows.

Make a boiled icing with the granulated sugar, water and stiffly beaten whites of the eggs, beat well and add the marshmallows, which have been baked in a slow oven until soft and puffy, but not brown; beat until smooth. When cool, place between layers. —Hilda Wolfrum.

MARSHMALLOW FILLING.

1 ounce gum arabic,
4 tablespoons water,
1 cup granulated sugar,
2 whites of eggs,
1 teaspoon vanilla,
¼ pound macaroons.

Soak the gum arabic in the cold water, dissolve over a fire, strain, add the sugar and cook in a double boiler one-half hour or until thick as honey. Beat the whites of the eggs stiff, add the vanilla, and marshmallows softened in the oven until they mix without coloring; add to the mixture in the double boiler and beat until thick and spongy. When cold put between layers of cake.

ORANGE FILLING.

1¼ cups sugar,
½ cup water,
2 whites of eggs,
1 orange.

Boil the sugar with the water until it will form a soft ball in cold water, then pour slowly on the beaten whites of the eggs, beating briskly all the time, add the grated rind and strained juice of the orange and continue beating until the mixture is stiff and smooth enough to spread.

PRINCE BICKLER. (Fine.)

1 cup shelled peanuts,
1 cup sugar,
1 cup whipped cream,
Vanilla flavor.

Spread the peanuts on a platter; put the sugar in a spider over the fire and stir constantly until dissolved, then turn it over the peanuts and when the mixture is cold break it into small pieces, put through the almond grinder and mix with the cream flavored with vanilla.

—H. H. Sauerhering.

RAISIN FILLING.

1 cup sugar, ½ cup chopped raisins,
5 tablespoons hot water, ½ cup nuts.

Let the sugar and water come to a boil, then pour it over the raisins and nuts and when cool spread between layers.

—Mrs. Fred Althaus.

SWEET CREAM FILLING.

1 cup sugar, 1 bar chocolate,
½ cup cream,

Boil together and beat until cool enough to spread.

—Mrs. Simon.

WHIPPED CREAM FILLING.

One cup thick sweet cream (ice cold) whipped until stiff, and flavored. Beaten white of one egg folded into whipped cream makes a nice addition. Sliced bananas added are fine.

WHITE FROSTING.

Add confectioners' sugar to the unbeaten white of one egg until thick enough to spread. Flavor as desired.

WHITE FROSTING.

Eight tablespoons milk (part cream) boiled with one cup sugar until it threads. Beat until cool.

—Mrs. R. N. Seward.

ALMOND COOKIES.

¾ pound butter,
¾ pound sugar,
¾ pound almonds,
¾ pound sifted flour,
2 eggs; grated rind of
½ lemon.

Blanch the almonds, and, when dry, chop fine; stir the butter until creamy, add the eggs, mix the sugar and almonds, add two-thirds of this mixture to the butter and eggs, setting aside the remainder for the top. Stir in the flour and grated lemon rind, roll out one-fifth of an inch in thickness, cut into diamonds three inches in length, spread over the top the white of an egg, and on this sprinkle the remainder of the sugar and almonds. Bake in a moderate oven to a golden brown.

—Mrs. William Peters.

AMMONIA COOKIES.

6 eggs,
2 cups sugar,
1 cup butter,
1 cup lard,
2 teaspoons carbonate of ammonia,
Flour enough to roll as soft as can be handled.

Beat eggs and ammonia together in the evening and add sugar, lard, butter and flour the next morning.

—Mrs. Geo. Aulenbacher.

AMMONIA COOKIES.

1 ounce ammonia,
1 pint sweet milk,
2 cups butter,
4 cups sugar,
4 eggs,
Flour to mix soft.

Dissolve ammonia in the milk and let stand over night; in the morning cream the butter with three cups of the sugar, add the eggs and flour, roll out, cut into cookies, sprinkle with the remaining cup of sugar and bake.

—Mrs. H. Mead.

ANISE COOKIES.

4 large eggs,
1 pound powdered sugar,
1 heaping cup flour,
½ cup cornstarch,
1 teaspoon anise.

Add eggs to the sugar one at a time, stirring briskly forty-five minutes; then add the other ingredients, stir thoroughly and drop from a teaspoon, four in a pan; bake in a moderate oven.

—Mrs. C. Marth.

BROWN COOKIES.

1 cup lard,
1 cup brown sugar,
1 cup molasses,
½ cup sour milk,
Flour enough to roll soft.
2 eggs,
2 teaspoons soda,
2 teaspoons ginger,
2 teaspoons cinnamon.

—Mrs. P. W. Harns.

CHOCOLATE COOKIES.

½ cup butter,
1 tablespoon lard,
1 cup sugar,
1 teaspoon salt,
1 teaspoon cinnamon,
2 ounces chocolate,
1 egg (well beaten),
½ teaspoon soda in
2 tablespoons milk,
2½ cups flour.

Cream the butter and lard, gradually beat in the sugar, then add salt, cinnamon, Baker's chocolate, egg, milk and flour. Bake in a quick oven. —Mrs. W. P. Rix.

CHOCOLATE COOKIES.

1 cup light brown sugar,
½ cup melted butter,
½ teaspoon soda,
1½ cups flour,
1 cup raisins and nuts,
3 squares chocolate.

Dissolve the soda in a little buttermilk or sour milk, chop the raisins and nuts, melt the chocolate, mix in the order given, drop on tins, a small tablespoonful at a time and bake very slowly. —Mrs. Allen.

CHRISTMAS COOKIES.

½ pound butter,
1½ pounds sugar,
6 eggs,
1 pint sweet milk,
1 lemon (juice and rind),
3 cents worth ammonia.

—Mrs. Thomas Jenner.

COOKIES (German).

1 pound powdered sugar,
1 lemon, grated rind,
6 whites of eggs,
¼ ounce cinnamon,
1 pound almonds.

Stir the sifted sugar, rind of lemon and stiffly beaten whites of the eggs fifteen minutes, then set aside one teacupful, and to the remainder add the grated almonds; roll out one-quarter of an inch in thickness and spread with the sugar and eggs in the teacup. Cut with a star form and dip into granulated sugar each time before cutting.

—Mrs. H. Rolfs.

COOKIES.

4 cups white sugar,
1 large bowl sour cream,
1 teaspoon soda,
6 whites of eggs, beaten,
Vanilla or lemon,
Flour to mix soft.

Roll thin, cut in cakes, sprinkle with sugar and bake in a slow oven.

COOKIES.

3 cups sugar,
1 cup butter,
1½ cups sour milk,
3 eggs,
½ teaspoon of soda,
Nutmeg,
Flour to make a very soft dough.

—Mrs. Sophie Bordoe.

COOKIES.

1 cup butter,
2 cups sugar,
3 eggs,
¼ to ⅓ cup of milk,
½ teaspoon salt,
½ teaspoon lemon oil,
1 teaspoon baking powder,
Flour to roll soft, about three cups.

Use as little flour as will make them stay puffed up in a very hot oven. —Mrs. F. E. Walbridge.

COOKIES.

1¼ pounds sugar,
1 pound butter,
½ pint cold water,
2 eggs,
3 pounds flour,
1 teaspon soda, dissolved in hot water,
Lemon flavor.

Rub the butter in the flour, dissolve the sugar in the water, mix all well with beaten eggs, and bake quickly.

—E. G. Boden.

COOKIES.

2 cups sugar,
1 cup sour cream,
1 teaspoon caraway,
Bake in a quick oven.
1 teaspoon soda; salt,
½ teaspoon baking powder,
Flour to roll soft.
—Mrs. Mary Schuman.

COOKIES (Snaps).

2 cups brown sugar,
1 cup syrup,
1 cup shortening,
½ cup cold water,
2 teaspoons ginger,
Flour to roll not too stiff.
2 teaspoons cinnamon,
2 teaspoons soda,
¼ teaspoon cloves,
¼ teaspoon allspice,
¼ teaspoon nutmeg,
Very nice.
—Mrs. C. A. Silberzahn.

CREAM COOKIES (Fine).

2 cups sugar and
1 cup butter, creamed,
1 teaspoon soda in
1 cup sour cream,
2 eggs, beaten,
Salt and flavor,
Flour to mix soft.
—Mrs. H. P. Bohn.

CRUMPETS.

1½ cups sugar,
½ cup butter,
2 eggs,
3 tablespoons cold water,
2 teaspoons soda,
1 cup chopped nuts,
Flour enough to roll out like cookies.
—Mrs. George Kuehlthau.

EIER PLAETZCHEN.

4 yolks hard boiled eggs,
2 yolks of raw eggs,
½ pound sugar,
½ pound butter,
1 pound flour.

Stir together, roll, cut with cutter and spread with whites of two eggs beaten with one tablespoon sugar; over this spread chopped almonds. Bake. —Mrs. A. Husting.

ENGLISH BUTTERTEICH (German).

Divide one and one-fourth pounds of flour into two parts. To one part add one pound of butter, work well and fast, then set aside in a cool place. To the other part add four yolks and two whites of eggs, a little salt and enough sweet milk to make stiff as noodle dough; work this until it blisters then set aside one hour or longer after which roll very thin, spread the first part over, fold four times and roll very thin again; repeat the folding and rolling three or four times then cut in any desirable shape and bake in a moderate oven. —Theresa Detling.

FLOTT KLINGELN.

½ pound butter,
2 tablespoons sugar,
8 tablespoons sour cream,
1 pound wheat flour.

Knead into dough, roll out thin, cut into half inch wide strips, shape into small "B", moisten the top with melted butter, sprinkle with sugar and bake.

—Clara Kuechenmeister.

FRUIT COOKIES.

2 cups brown sugar,
2 cups raisins, chopped,
2 eggs,
1 cup butter,
1 teaspoon soda,
4 tablespoons sour milk,
1 teaspoon cinnamon,
½ teaspoon nutmeg,
Flour to roll.

Mrs. Fred Baertschy.

GINGER COOKIES.

1⅔ cups New Orleans molasses,
1⅓ cups sugar,
1 heaping cup butter and lard,
1 teaspoon salt,
1 teaspoon ginger,
1 teaspoon cinnamon,
3 level teaspoons soda, dissolved in
1 cup cold water.

Flour enough to roll soft as can be handled.

—Mrs. W. F. Meyers.

GINGER COOKIES.

1 cup molasses,
1 cup sugar,
1 cup shortening,
1 cup buttermilk or sour milk,
1 teaspoon ginger,
1 teaspoon cinnamon,
1 heaping teaspoon soda.

Flour to roll soft.

—Mrs. Nichols.

GINGER COOKIES.

1 cup sugar,
1 cup butter,
3 eggs,
1 teaspoon ginger,
3 teaspoons soda in
1 cup New Orleans molasses
1 teaspoon cinnamon,
6 cups flour.

—Mrs. H. Mead.

GINGER COOKIES.

½ cup brown sugar,
1 cup shortening,
1 cup molasses,
1 teaspoon soda in
½ cup hot water,
Roll thin.
1 teaspoon cloves,
1 teaspoon cinnamon,
1 teaspoon ginger,
1 teaspoon allspice,
Flour to make very stiff.

—Mrs. W. F. Meyers.

GINGER SNAPS.

1 cup sugar,
1 cup molasses (New Orleans),
1 cup butter,
Flour to roll out.
1 egg,
1 tablespoon ginger,
4 tablespoons cold water,
1 teaspoon soda.

—Elizabeth Dunham.

GINGER SNAPS.

½ pound butter,
½ pound lard,
½ pound brown sugar,
1 quart syrup,
3 tablespoons ginger,
1 tablespoon cinnamon,
2 quarts flour,
4 teaspoons soda, dissolved in milk.

Melt butter, lard, sugar and syrup together When cool, add the other ingredients and more flour to stiffen; roll very thin and bake in a quick oven. —Mrs. Arthur Franckenberg.

GINGER SNAPS.

1 cup syrup,
1 cup sugar,
¾ cup lard or butter,
1 egg,
1 tablespoon ginger,
1 teaspoon soda, in
1 tablespoon vinegar.
Flour enough to mix stiff.

Take the cover of a round spice box to cut them out. They are very nice and look and taste just like those sold in stores. —Mrs. Joseph Ott.

GINGER SNAPS (English).

½ pound butter,
1 pound molasses,
½ pound sugar,
Little ginger,
½ pound flour.

Melt the butter and molasses together, stir in the other ingredients and drop in small pieces on baking tins. When done let them cool a little, then roll up.

—Mrs. F. L. Maryon.

HERMIT COOKIES.

3 eggs,
1½ cups sugar,
½ cup butter,
1 cup chopped raisins,
1 teaspoon cinnamon,
½ nutmeg,
½ teaspoon soda in
2 tablespoons of water,
½ teaspoon cloves.
Flour to roll out.

—Mrs. Joseph Ott.

HERMIT COOKIES.

1½ cups sugar,
2 eggs,
1 heaping cup butter,
½ cup thick sour cream,
½ teaspoon soda.
Flour to roll out.

—Mrs. A. H. Smith.

HERMIT COOKIES.

2 cups sugar,
1 cup butter,
2 eggs,
1 teaspoon soda in
1 cup thick sour milk,
1 teaspoon cloves,
1 teaspoon nutmeg,
1 teaspoon cinnamon,
1 cup chopped raisins,
Flour to roll soft,
Sprinkle sugar on top. —Mrs. Catherine Duernberger.

HERMITS.

1½ cups brown sugar,
1 teaspoon cinnamon,
1 teaspoon cloves,
1 teaspoon vanilla,
3 eggs (not beaten),
1 cup melted butter,

1 teaspoon soda,
2 cups flour (scant),
1 cup raisins,
1 cup currants,
1 cup nut meats.

Drop from a spoon and bake. They improve if baked two or three weeks before using. —Mrs. Paul Rix.

HERMITS.

1½ cups brown sugar,
1 cup molasses,
3 eggs,
1 cup butter,
1 teaspoon soda,
1 teaspoon nutmeg,
1 teaspoon cloves,
1 teaspoon cinnamon,
1 cup currants,
1 cup raisins,
1 cup nuts,
Flour to mix stiff.

—Lizzie Happel.

HICKORYNUT COOKIES.

1 cup butter,
1½ cups sugar,
4 eggs, salt,
1 small teaspoon soda,
½ cup sour milk,
2 teaspoons baking powder,
Flour to mix stiff,
1 cup hickory nut meats.

—A. Carl.

MOLASSES CANDY COOKIES.

¾ pound butter,
2 pounds molasses,
1 pound dark brown sugar,
2 pounds flour,
1 teaspoon ginger,
1 teaspoon lemon extract.

Melt the butter, stir in the ginger, add molasses, sugar, flour and lemon. Mix well and let stand over night. Drop on tins in the morning to bake; they will spread themselves in the oven. —Katherine M. Bowen.

NEW YEAR'S COOKIES.

4 pounds flour,
¾ pound butter,
1 pint boiling water,
1¾ pounds sugar,
¼ ounce ammonia and
1 small teaspoon soda, dissolved in hot water,
2 tablespoons caraway.

Rub the flour and butter together, pour the boiling water on the sugar and let stand until lukewarm, then add the other ingredients. —Mrs. Secor.

OATMEAL COOKIES.

1 cup sugar,
¾ cup butter,
2 eggs,
1 cup sour milk,
¾ teaspoon soda,
1 small teaspoon salt,
1 teaspoon cinnamon,
1 cup currants or raisins, chopped fine,
2 cups flour,
2 cups oatmeal.

Drop from spoon and bake. —Mrs. R. N. Seward.

OATMEAL COOKIES.

1 cup sugar,
¾ cup butter,
2 eggs,
1 cup dates, chopped,
3 cups oatmeal,
1 teaspoon baking powder,
¾ cup flour (scant),
Pinch of salt.

—Flora Sette.

OATMEAL COOKIES.

1 cup sugar,
¾ cup butter,
2 eggs,
½ teaspoon soda,
1 teaspoon salt,
4 tablespoons sweet milk,
1 teaspoon cinnamon,
½ cup currants,
2 cups flour,
2 cups oatmeal.

—Mrs. John Conrad.

OLD-FASHIONED COOKIES.

1 cup butter,
2 cups sugar,
2 eggs (not beaten),
1 teaspoon soda in
1 cup sour milk,
Flour to mix soft.

Mix together lightly, roll out, sprinkle sugar over, cut out and bake.

—Mrs. J. Burckardt.

OLD GERMAN COOKIES (Fine).

2 cups butter,
4 cups sugar,
4 eggs,
½ teaspoon soda in
¾ cup sour milk,
Flour to roll soft.

—Mrs. Fred Krueger.

SOUR CREAM COOKIES.

2 cups sugar,
½ cup lard or butter,
1 cup sour cream,
1 heaping teaspoon soda,
Flavor to taste,
Flour to make stiff.

—Mrs. M. C. Tolzman.

SUGAR COOKIES.

1½ cups sugar,
1 cup lard,
1 egg,
1 cup sour milk,
2 teaspoons soda,
3 teaspoons baking powder.

Flour enough to roll soft as can be handled.

—Mrs. Hobson.

SWEET COOKIES.

1 cup sugar,
¾ cup butter,
3 eggs, beaten separately,
¼ teaspoon soda,
½ teaspoon cream tartar,
1 cup cornstarch.

Flavor with lemon. Flour to roll soft.

—Mary O'Connell.

VANILLA COOKIES.

1 cup butter and
2 cups sugar, creamed,
1 cup cold water,
2 eggs,
1 teaspoon soda,
1 teaspon baking powder,
2 teaspoons vanilla.

Flour to make very stiff dough. —Minnie Wilmot.

WHITE COOKIES.

1 cup butter and
2 cups sugar, creamed,
3 eggs, beaten,
Nutmeg flavor,
2 teaspoons baking powder,
Flour enough to make soft dough.

Put a raisin on the top of each cooky and bake in a hot oven. —Mrs. W. P. Rix.

Candy.

"Sweets to the sweet."

BUTTER SCOTCH.

1 cup sugar,
1 cup molasses,
½ cup butter,
1 tablespoon vinegar,
¼ teaspoon soda.

Boil together, stir frequently to prevent burning and as soon as the syrup will snap when tested in cold water remove from the fire and flavor to taste; pour one inch thick on buttered tins and check into squares with a sharp knife.

—Elva Sievers.

CARAMELS.

1 cup syrup,
1 cup white sugar,
1 cup brown sugar,
1 cup milk,
1 tablespoon flour,
1 tablespoon butter,
4 ounces chocolate.

Boil together one hour.

—Mrs. Eliza Weil.

CARAMELS.

1½ cups light brown sugar, 1 even tablespoon butter,
½ cup milk, 2 squares Baker's chocolate.
—Miss Anna Klumb.

COCOANUT CARAMELS.

1 cup sugar, 2 tablespoons flour,
2 cups cocoanut, 3 whites of eggs.

Mix the sugar, cocoanut and flour together, then add the whites of the eggs beaten very light. Grease white letter paper, drop the mixture on it, a tablespoonful at a time, and bake in a quick oven. —Mrs. Sophie Bordoe.

COCOANUT CANDY.

2 cups cocoanut, 2 tablespoons cornstarch,
1 cup sugar, 2 whites of eggs.

Mould in little balls, place on buttered paper and dry in a slow oven. —Harriet Harns.

CREAM CANDY.

Boil two cups of cream and three and one-quarter pounds of granulated sugar until it waxes when tried in cold water; then take from the stove and put in bowls to cool. When it has cooled sufficiently to bear the finger in it, beat with a spoon until it creams and can be handled. Knead it on a plate like bread; after this it can be divided, different flavors added, and used as the foundation of any kind of candy desired. —Louise Silberzahn.

CREAM CANDY.

3 pounds granulated sugar, 1 teacup water,
2 tablespoons vinegar, Vanilla flavor.

Boil sugar, vinegar and water together until brittle when tried in cold water, flavor, cool and pull. —E. M.

CREAM CANDIES.

Boil four cups granulated sugar and one cup water without stirring until it begins to thread; take from stove and let stand until it begins to thicken, then stir until white and too stiff to handle with a spoon. Add one teaspoon of vanilla while stirring, then knead like dough until cool. (To prevent the outside from crusting while moulding, cover with a napkin wrung out of cold water. This is the foundation or fondant. Varieties:

1. Have prepared dates, with the stones removed; fill with the fondant, press sides together and roll in granulated sugar.

2. On little balls (moulded by rolling in the hands) press an almond, the half of a walnut or pecan.

3. Knead into a part of the fondant as much shredded cocoanut as desired, then mould and roll in cocoanut.

4. Chop together dates and figs. Take part of the fondant and flatten on a plate (dusted with powdered sugar)

until about six inches in length and three inches in width. Then mould enough of the chopped fruit to make a roll of the same length and the thickness of a pencil. Place on the strip of fondant, turn the edges together and roll until round and smooth. Then cut with a knife into pieces one-half an inch in width.

5. By mixing equal quantities of the fondant and chopped fruit little fruit balls may be made.

6. By pouring a few drops of water on one-half teaspoon red sugar, or on a few little red peppermint drops, and mixing a very little of this with the fondant, it may be tinted pink; also, by working in grated Baker's sweet chocolate a pretty brown may be obtained.

7. Take three portions of the fondant, color one brown and one pink, flatten the white portion on a plate, dusted with powdered sugar; on this place the pink and then the brown. Cut into squares.

8. For making chocolate drops, let the balls made of the plain or pink fondant stand over night. Then stick a toothpick or hat pin into them and dip into sweet chocolate until thoroughly coated. The chocolate is grated and melted by placing over a steaming teakettle. —Anna Gossel.

COCOANUT PUFFS.

2 cups cocoanut,
1 cup sugar,
2 whites of eggs, beaten,
2 tablespoons flour or corn-starch.

Drop on buttered tins and bake quickly.—Emma Pick.

CREAM PUFFS.

Beat the whites of four eggs stiff, add one cup of sugar, beat well, drop on paper and bake one hour in a slow oven.

—Mrs. J. Wiley.

CREAM PUFFS.

To the unbeaten whites of two eggs add powdered sugar to make very stiff, and three teaspoons baking powder; drop from a teaspoon on paper spread on the bottom of a tin and bake. —Mrs. Val. Wollner.

FRENCH CREAM CANDY.

Add to the unbeaten whites of two eggs an equal quantity of cream, milk or cold water; flavor, then stir in sifted confectioners' sugar until stiff enough to mould into shape. This is a good foundation for all varieties of French creams.

—A. L.

FRUIT CANDY.

1 cup molasses,
1½ cups sugar,
½ cup butter,
½ cup figs,
1½ cups currants,
½ cup raisins,
1½ cups mixed nuts,
Little citron.

Seed and chop the raisins, chop the figs and citron together, chop the nuts, not too fine, wash and dry the currants. Boil the molasses and sugar together until it will harden in cold water, then take from the stove, stir in the butter, fruit and nuts and pour thick into buttered pans. Delicious if made right. —Mrs. J. E. Brayton.

FUDGES.

½ cup grated chocolate,
2 cups granulated sugar,
½ cup milk or cream,
Butter, size of egg.

Boil twenty minutes, after removing from the stove, add vanilla to taste and pour on buttered tins.—Geo. E. Ott.

CHOCOLATE FUDGES.

¼ cake Baker's chocolate,
1 cup milk,
Butter, size of walnut,
2 cups sugar.

Grate the chocolate, stir together in the order given and make like vanilla fudges. —Harriet Harns.

COCOA FUDGES. (Southern.)

1 cup white sugar, 2 tablespoons cocoa,
1 cup milk, Butter, size of walnut.

Boil the sugar, milk and cocoa together and when nearly done add the butter. Boil until it will form a soft ball when dropped in cold water, remove from the fire, stir until it begins to stiffen, then turn into a buttered pan and cut in squares. —Nina Miller.

COCOANUT FUDGES.

4 cups sugar, 2 cups cocoanut,
½ cup butter, Vanilla flavor.
1½ cups cream,

Boil sugar, butter, cream and vanilla to the soft ball degree; just before removing from the fire add the cocoanut, stir in a cool place until stiff, then put an inch thick into buttered pans and cut into squares.

VANILLA FUDGES.

2 cups sugar, Butter, size of walnut,
1 cup cream, Vanilla flavor.

Cream the butter and sugar, add the cream, boil until it will form a soft ball when dropped into cold water. Before removing from the fire add the vanilla. Stir in a cool place until stiff, then put an inch thick into a buttered pan, and cut into squares. —Harriet Harns.

MARSHMALLOWS.

1 pound gum arabic,
1 quart water,
1 pound refined sugar,
8 whites of eggs.

Dissolve the gum arabic in the water, strain, add the sugar, place over the fire, stir constantly until the sugar dissolves and the mixture becomes the consistency of honey, then add gradually the well beaten whites of the eggs, stirring all the time until it does not adhere to the fingers when touched; pour into a pan dusted with cornstarch and when cool divide into small squares. —Mrs. P. W. Harns.

MEXICAN CREAMS.

3 cups brown sugar,
1 cup cream,
Butter, size of walnut,
1 cup nuts, chopped,
1 teaspoon vanilla.

—Mary Tetzlaff.

MOLASSES CANDY.

Boil two cups New Orleans molasses and one cup of sugar until it threads from the spoon, add one teaspoon soda just before removing from the stove; pour on buttered tins and pull as soon as cool.

PEANUT CANDY.

Shell and grind one cup of peanuts, not too fine, turn them into the colander and sift the finer part onto the moulding board; then put one cup of sugar in an iron spider over the fire and stir constantly; when dissolved, add the coarser peanuts and turn the mixture onto the peanut flour on the moulding board, roll very thin with a well-floured rolling pin and mark in squares. —Harriet Harns.

PEANUT CANDY.

Put two cups of white sugar into a porcelain kettle, stir constantly until dissolved, then add one cup of chopped peanuts, turn at once into a buttered dish and cut in squares.

—H. E. C.

PEANUT CANDY.

2 cups sugar,
½ cup water,
½ teaspoon cream tartar,
1 teaspoon butter,

Boil the sugar and water, add the cream of tartar which has been dissolved in cool water, and cook until brittle when tried in cold water, then add the butter, cook four minutes more and pour over the peanuts in a buttered dish.

—Mrs. Brayton.

PENUCHI.

2 cups light brown sugar, Butter, size of walnut,
1 cup white sugar, 1 cup chopped walnuts.
1 cup sweet milk,

Cook the sugar, milk and butter to soft ball degree, stirring constantly. Remove from the fire, beat two minutes, then add the nut meats and beat until stiff. Pour into a buttered dish and cut in squares. —Clarinda Sievers.

PEPPERMINT CREAMS.

3 pounds granulated sugar, $\frac{1}{4}$ teaspoon cream tartar,
1 cup water, Peppermint flavor.

Boil the sugar, water and cream of tartar rapidly to the soft ball degree without stirring, then remove from the fire, let cool, add peppermint, wintergreen or any flavoring desired, and stir in the same direction with a wooden spoon until perfectly smooth and creamy; drop on oiled paper or glass. If the candy should grain, water can be added to boil it again. —Contributed.

SAUER KRAUT CANDY.

Cook one pound brown sugar and enough milk to moisten, for about five minutes, stirring all the time, then add one-quarter pound cocoanut, stir well and turn on buttered paper.
—Isabella Burckhardt.

TAFFY.

1 cup brown sugar, Butter, size of walnut.
½ cup water,
Boil until it hardens in water.
—Adele Silberzahn.

TAFFY.

1 cup sugar, 1 tablespoon vinegar,
1 cup molasses, ¼ teaspoon soda.
½ cup butter,
Boil until it hardens in water and flavor to taste.
—Miss Anna Klumb.

CREAM TAFFY.

2 cups sugar, 1 tablespoon vinegar,
1 cup water, Butter, size of walnut,
1 teaspoon cream tartar, Vanilla flavor.
Boil ten minutes. —Louise Silberzahn.

PULLED TAFFY.

3 cups granulated sugar, ½ cup vinegar,
½ cup water, Butter, size of walnut.

If vinegar is strong, use two-thirds water and one-third vinegar. Boil the sugar, water and vinegar together until half done, then add the butter and stir until mixed well. When it snaps when tested in cold water it is done. Pour on buttered tins, let cool, flavor and pull. —Elva Sievers.

PULLED TAFFY.

2 cups sugar, ½ teaspoon cream tartar,
1 cup water, Vanilla flavor.

Boil the sugar, water and cream tartar until it hairs, then flavor, turn on buttered plates and when cool enough to handle pull. —Louise Silberzahn.

MACAROONS.

1 pound almonds, 1½ pounds powdered sugar,
8 whites of eggs, 1 vanilla bean.

Beat the whites of six eggs to a stiff froth, pound the bean with one teaspoon powdered sugar; blanch, dry, grate and pound the almonds, moisten with the whites of two eggs, then mix all together, stir an hour, drop on tins lined with buttered or waxed paper and bake in a slow oven.

—Miss Thecla Pick.

ALMOND MACAROONS.

1 pound grated almonds, 7 whites of eggs, beaten
1 pound granulated sugar, stiff.

Roll in little balls in greased palms of the hands and bake on buttered tins. —Agnes M. Haase.

HICKORY NUT MACAROONS.

1 cup hickory nuts, 2 eggs,
1 cup sugar, 2 tablespoons flour.

Pound the nut meats to a paste, mix with the other ingredients, drop from a teaspoon on greased paper and bake. —Miss Amanda Franckenberg.

KISSES.

To the whites of two eggs, beaten stiff, add a cup of sugar, with a little flavoring; add chocolate for chocolate kisses. Bake on waxed tins. —Mrs. Thomas Bruhy.

COCOANUT KISSES.

1 cup powdered sugar,
2 whites of eggs, beaten,
2 cups cocoanut,
2 teaspoons cornstarch.

Beat all together, drop on buttered paper and bake.
—Mrs. Val. Wollner.

SUGAR KISSES.

1 pound powdered sugar,
1 teaspoon lemon extract,
5 whites of eggs, beaten stiff.

Drop on white paper and bake about twenty minutes in a moderate oven. —Miss Amanda Franckenberg.

CRACKER JACK.

½ cup syrup,
1 cup sugar,
1 teaspoon vinegar,
1 teaspoon soda,
6 quarts corn, popped.

Cook the syrup, sugar and vinegar until it will crack when tried in cold water, then add the soda, stir well and pour the foamy mixture over the corn. Nice also with peanuts added. —Mrs. Joseph Peine.

POPCORN BALLS.

2 cups granulated sugar, Flavor,
1 cup water, 8 quarts popcorn.

Pop the corn and remove all the hard kernels, boil the sugar and water until it hairs, add the flavor, pour over the corn and form into balls.

PARISIAN FIGS.

Pick over and remove the stems from a pound of the best figs, cut each in two and remove the seedy centers; to these centers add an equal quantity of English walnuts, almonds and raisins mixed, put through a meat chopper, flavor with lemon juice, cover the figs with a thin layer of this mixture, roll up as a jelly roll and dip in granulated sugar.

—A. Pries.

SALTED ALMONDS.

Blanch the almonds by pouring over them boiling water, which loosens the skins so they may be easily slipped off. To one cup of nuts take one teaspoon olive oil and one teaspoon salt; stir through the nuts thoroughly and brown in a moderate oven. They require great watchfulness and frequent stirring to prevent scorching. Peanuts and walnuts may be prepared the same way. —Mrs. Gilman.

Beverages.

"The cup that cheers."

COFFEE.

One and one-half quarts boiling water, one-quarter pound best ground coffee, one egg. Break the egg into the coffee and stir until it is entirely absorbed, then put into the boiling water and let it boil three minutes. Strain through flannel and serve. —H. Kinsley.

COFFEE FOR ONE HUNDRED.

Five pounds ground coffee, six eggs, and cold water enough to wet it all. Divide into four parts, and put it into bags, filling the bags not half full. Put two of the bags into four pails of boiling water. Keep at boiling heat, not boiled, for over half an hour, shaking the bags frequently; then bring to a boil, and let boil ten or fifteen minutes; remove these bags, put in the other two, and boil fifteen minutes; then put in a dipper of cold water, keep it from boiling, and it is ready to serve.

VIENNA COFFEE.

Use Mocha and Java coffee in equal parts (one tablespoon to each person), and mix well with one egg. Pour half as much boiling water over the coffee as needed. Let the coffee froth, then stir it down and let it boil five minutes; set it back on the stove five or ten minutes and add the rest of the water. To one-quarter cup of boiled milk add three tablespoons of whipped cream and fill with coffee. Or add the white of egg, foamed, to one pint of cream.

—Mrs. Gillett.

TEA.

One teaspoon best tea to one cup water. Pour boiling water into the teapot till heated through, empty it, put in the tea, pour boiling water over it and serve in three minutes. Fresh water should always be used, and should never be boiled over three minutes before pouring on the tea or coffee.

ICED TEA.

Steep the tea for a few hours in cold water, using a little more tea than for the hot beverage. Serve ice cold.

RUSSIAN TEA.

Serve lemon juice instead of cream in the tea.

—H. Kinsley.

CHOCOLATE.

Melt one-half cake Baker's chocolate in a double boiler; add slowly one pint of water and boil fifteen minutes, stirring to prevent its lumping. Add one and one-half pints milk and, when quite hot, a pint of cream. When all is hot, stir in the foamed white of an egg and serve.

French Method—As a pint of water begins to boil, add one cup of grated chocolate, and as soon as it boils up, add one pint of good milk and boil. Serve with a spoonful of whipped cream on each cup.

ICED CHOCOLATE.

Melt four ounces sweet chocolate and one-half cup sugar (scant) in one-half pint water, stir until smooth, then add gradually one quart hot cream; beat well. When cool, add one teaspoon vanilla. Strain and freeze.

COCOA.

Smooth six tablespoons cocoa in a little cold water and stir into one pint of boiling water. Boil twenty minutes, add one pint milk and boil five minutes more, then add sugar to taste.

Another Way.—Put three tablespoons of cocoa in a pint of water, let boil slowly an hour, then pour it over sugar and serve hot with toast. —Mrs. F. E. Scott.

EXCELLENT TONIC.

Fresh milk, hot as can be heated without boiling. Drink while hot; a little salt may be added.

GINGER DRINK.

A palatable beverage can be made by stirring one cup vinegar, three tablespoons sugar and one tablespoon ginger with one quart water. Cork tight in a jug and it will keep cool several hours.

GRAPE JUICE.

Cover Concord grapes after removing the stems, and washing thoroughly in a colander with cold water, then boil until tender. Press the juice through a wire sieve; then add one cup of sugar to every three quarts of juice and place over the fire just long enough to come to a boil. Do not let the grapes cook too long in the first place, or any more than boil up the last time, or the flavor will be impaired. Bottle hot. Bottles with patent stops can be procured. For invalids this should be diluted one-half. —Frances Dunham.

LEMONADE.

One large lemon, four tablespoons sugar, one quart ice cold water; peel and cut the lemon in two, extract all the juice with a squeezer, drop the pulp into a pitcher, stir well together, strain and add one firm lemon, sliced very thin. This makes four glasses.

MILK SHAKE.

Beat one egg with a teaspoon of sugar for each person, add two-thirds goblet shaved ice and milk, shake thoroughly until the ice is nearly melted. When ready to serve, grate nutmeg over the top.

NECTAR.

Juice of three oranges, juice of three lemons, one-half the juice of one small can of pineapple, sweeten to taste, add crushed ice and pour over the whole one quart of water.

STRAWBERRY NECTAR.

To one quart mashed strawberries, add one lemon, two tablespoons orange juice and three pints of water; let stand three hours, strain on three-quarters pound of powdered sugar. Stir until dissolved. Serve ice cold. Delicious.

—Mrs. F. Lauer.

OATMEAL DRINK.

Two tablespoons raw oatmeal to one quart of water; set two hours in a cool place, then drain off as it is wanted. A very nourishing drink. —Susie Hawkins.

ORANGEADE.

Boil four quarts of water with three pounds of loaf sugar, skim, let it get cold, then add the juice of eight oranges and the rinds of two rubbed in sugar.

—Agnes Dawes.

PINEAPPLE VINEGAR.

Cover sliced fruit with vinegar, let stand three or four days, then mash and strain through a cloth. To three quarts of juice add five pounds of sugar, and boil ten minutes. Skim well; when cool, bottle. Any highly flavored fruit may be prepared the same way.

RASPBERRY VINEGAR.

Put ripe red raspberries in a stone jar and cover with cider vinegar; let stand twelve hours; then pour the vinegar over a gallon of fresh berries, and let stand over night. Allow one pound of loaf sugar to one pint of the juice; boil three minutes, skim and bottle. When wanted, add one-half glass of juice to one glass of water.

RASPBERRY SHRUB.

Cover three quarts of ripe red raspberries with one quart of cider vinegar; let it stand twenty-four hours or longer. Strain and add to each pint of juice one pound of white sugar. Boil half an hour, skim, bottle and seal.

—Mrs. S. S. Barney.

LEMON SYRUP.

To the juice of twelve lemons add the grated lemon rinds of six, and let stand over night. Make a thick syrup of six pounds of white sugar, and when quite cold, strain into it the lemon juice. Bottle and cork for use.

STRAWBERRY SYRUP.

Express the juice from the fresh fruit and add three and a half pounds of sugar to each quart. Or, heat the juice, strain, add the sugar and can hot. Will keep indefinitely. Raspberries make fine syrup.

Fruit Canning, Etc.

"Trifles make perfection, and perfection is no trifle."

TO PRESERVE BERRIES WHOLE.

Fruit should not be too ripe. Pick over as soon as gathered; wash, if absolutely necessary, and put in glass jars, until each is two-thirds full. Put into a porcelain kettle one cup water and one pound of sugar, for every two pounds of fruit, and let come slowly to a boil. Pour this syrup into the jars over the berries, filling them to the brim; then set the jars in a pot of cold water on the stove and let the water boil and the fruit become scalding hot; then lift them out and seal perfectly tight.

TO CAN FRUIT.

Make a syrup for all the fruit to can of two parts sugar and one part water. Skim well while boiling and pour into a crock, on back of stove, to keep hot. For one can put one and one-half cups of syrup into kettle. When it boils, add the fruit, one and one-half boxes, heat evenly, and soon as ready

to boil, can at once. Heat the glass jar and cover in hot water; put a silver tablespoon in the jar, set it on a plate, fill with hot fruit, let it overflow to remove the air bubbles, take out the spoon, and seal. This simple method has given satisfaction for many years.

TO CAN FRUIT.

For the syrup allow one cup of sugar and one cup of water to each quart jar; put this on the stove and let just come to a boil; fill a jar with fresh fruit, then fill with syrup to the brim, and put on the covers without the rubbers. Warm some water in the boiler, put slats on the bottom, set the cans of fruit on the slats, let boil twelve minutes, then remove from the boiler, take off the covers, put on the rubbers, fill to overflowing with syrup or hot water, put on the covers, seal tight and let stand upside down over night.

—Mrs. Fred Althaus.

FRUIT JELLY. (French Process.)

Allow one pound of loaf sugar to each pint of juice. Put the juice on alone to boil. Put the sugar in shallow pans and heat in the oven, to prevent burning. When juice begins to boil, note the time, and in twenty minutes add the sugar, which should be very hot, stirring rapidly until dissolved. Let the jelly come to a boil; then remove the kettle instantly

from the fire. Roll the glasses in hot water and fill with the scalding liquid. The jelly will form within an hour. When cold, lay on it a piece of writing paper, cut to fit jelly, first immersed in the white of egg, and paste (with white of egg) another paper over the glass. Keep in a cool, dry place, or in a dry current of air.

FRUIT JUICES.

May be canned same as fruit; press the fruit, strain as for jelly, heat, add one pint sugar to three pints juice and can in pint cans. This is very nice to use in mince pies, sauces, fruit cake, plum puddings, etc. Two or three tablespoonsful, added to a glass of water, makes a delicious drink.

—Mrs. W. D. Evans.

CANNED PINEAPPLE.

1 quart pineapple (sliced and chopped), 1 cup sugar, 1½ cup water.

Boil sugar and water ten minutes; put in fruit and let come to a boil. —Agnes M. Haase.

CANNED PEACHES.

1 cup vinegar,
2 cups water,
4 cups sugar,
20 peaches.

Wash the peaches in cold water (using a cloth); then cook all together until the peaches can be pierced by a broom splint; can carefully. Will keep several years.

—Mrs. G. W. Dellinger.

CRANBERRIES.

Put two pints of cranberries, two cups of granulated sugar and one cup of water in a granite stewpan; let come to a boil, then boil ten minutes, closely covered, without stirring; remove the scum. Will jelly when cool.

GRAPE CATSUP.

7 pounds grapes,
3½ pounds sugar,
1½ pints vinegar,
1 tablespoon salt,
1 tablespoon cinnamon,
1 tablespoon cloves,
1 tablespoon allspice,
1 saltspoon cayenne.

Boil the grapes, press through a colander to remove seeds and skins; boil the pulp with the remaining ingredients slowly until thick; then bottle and seal.

GREEN GRAPE JELLY.

Stem the grapes, cook in just enough water to keep from burning; mash with a silver spoon, strain, and, to every pint of juice allow three-quarters pound of sugar. Heat sugar very hot, then pour the juice over it, stirring well. Fill glasses.

SPICED CRAB APPLES.

4 pounds sugar,
2 quarts cider vinegar,
1 ounce whole cloves,
2 ounces stick cinnamon,
2 ounces whole allspice,
Crabapples to fill a two-gallon jar.

Steam the crab apples. Boil the vinegar, sugar and spices one-half hour; draw off the liquid and pour over fruit, placing the spices in a muslin bag for the top.

SPICED CURRANTS.

5 pounds ripe currants,
3 pounds white sugar,
1 tablespoon cinnamon,
1 tablespoon nutmeg,
1 tablespoon cloves,
1 tablespoon allspice,
½ pint vinegar,

Boil currants one hour, then add sugar, spices and vinegar; boil one-half hour longer.

—Mrs. Joseph Ott.

SPICED CURRANTS.

4 quarts currants, without stems,
1 pint vinegar,
2 pounds sugar,
1 teaspoon allspice,
1 teaspoon cloves,
Lemon rind,
1 teaspoon cinnamon.

Boil all together until consistency of jelly, and put in covered jars. Good.

—Mrs. W. P. Rix.

SPICED CURRANTS.

7 pounds currants,
4 pounds sugar,
1 pint good cider vinegar,
1 tablespoon ground cinnamon,
1 teaspoon cloves.

Put into kettle and boil until the fruit is soft; then skim out fruit, putting it on dishes until the syrup is boiled down thick. Turn the fruit back into the syrup again so as to heat it all through; then seal it hot in glass jars and set in a cool, dark place. —Mrs. Marie Pick.

SPICED GRAPES. (Fine.)

5 pounds grapes,
4 pounds brown sugar,
1 pint vinegar,
1 tablespoon cloves,
1 tablespoon cinnamon,
1 teaspoon allspice,
Sprinkling of pepper.

For this purpose the late Isabella grapes, not very well ripened, are the best. (Weigh before picking from the stems.) Strip the grapes, one by one, from the stems, "popping" the pulp into one kettle and throwing the skins into another; put both kettles over the fire, adding just enough water to each to keep from scorching. As soon as the seeds loosen from the pulp, press through a colander, add the pulp to the skins, then add the other ingredients and cook slowly three or four hours, or until quite thick.

SPICED TOMATOES.

1 pint cider vinegar,
4 pounds brown sugar,
7 pounds green tomatoes,
½ ounce cloves,
1 ounce cinnamon.

Tie spices in little bags; boil vinegar, sugar and spices until clear, then add the whole tomatoes (peeled), and boil two hours; put in cans and in each can put a bag of spice.

—Mrs. A. Zimmerling.

RULE FOR SWEET PICKLES.

4 pounds fruit,
2 pounds brown sugar,
1 pint vinegar,
½ cup mixed spices—stick cinnamon, cassia buds, allspice and cloves.

Tie spices in a bag and boil with the vinegar and sugar. Skim well; add fruit, cook until tender; skim out and put in stone jars; boil syrup five minutes longer and pour over the fruit; for three mornings pour off the syrup, boil and pour over the fruit; keep the bag of spices in the syrup.

RULE FOR MARMALADES, PRESERVES AND JAMS.

Marmalade is made of the fruit pulp put through a sieve and boiled with an equal quantity of sugar very slowly one-half or three-quarters of an hour.

Preserves are prepared with equal weights of sugar and fruit. A syrup is made by adding as little water as possible to the sugar; when it boils, skim until clear, then add fruit and cook until tender.

Jams are usually made with whole, small fruits. Mash the fruit and cook it in an equal weight of sugar.

GREEN TOMATO PRESERVES.

Cut one peck tomatoes in two; mix well with six pounds sugar and let stand over night. Next day drain off juice and boil to a syrup. Add tomatoes and six lemons, sliced, and cook until transparent—about two hours.

RIPE TOMATO PRESERVES.

Seven pounds ripe tomatoes, three-quarters pound sugar to one pound tomatoes. Let them stand together over night; in the morning drain off the syrup and boil it, skimming well; then put in the tomatoes and boil gently twenty minutes; take out the fruit with a skimmer and boil syrup until it thickens. Ten minutes before taking from the fire, add three lemons, sliced, and a little ginger root, if preferred; put the tomatoes into jars and fill with the hot syrup. Seal when cold.

—Mrs. B. Schallern.

GOOSEBERRY JAM.

Pick the berries just as they begin to turn. Stem, wash and weigh. To four pounds of fruit add one-half teacup water; boil until soft; add four pounds sugar and boil until clear.

QUINCE JAM.

Grate two quinces. Make a nice syrup of three pounds sugar and one pint water. Add quinces and cook ten minutes. This is nice for hot cakes.

QUINCE HONEY.

5 large quinces, ½ gallon water.
5 pounds honey,

Grate the quinces and boil all together until pink. This tastes like natural honey and is nice for pancakes or dessert.

—A. Hunter.

ORANGE MARMALADE. (English.)

7 large oranges, 1 gallon cold water,
4 lemons, 5 pounds sugar.

Cut the fruit in thin slices, let stand in water thirty-six hours, then boil quickly in the same water two hours; add the sugar and boil another hour, or until it jellies.

—Mrs. C. A. Weil.

CANDIED ORANGE PEEL.

Cut the rinds of a dozen oranges into small pieces, boil about an hour and a quarter, changing the water three times; then drain thoroughly, add a cup of sugar and let stand on the stove until the sugar dissolves; then spread on plates, stir occasionally and when thoroughly dry, put in a glass can. Lemon peel may be candied the same way. Nice for a dessert, or for flavoring fruit cake.

CANNED BEANS. (Fine.)

String and cut fresh snap beans as if for immediate use; fill a jar with alternate layers of the uncooked beans and salt, allowing a half cup of salt to each quart of beans; then fasten air tight with the salt at the top. Will keep crisp and green for months and taste almost as good as fresh; can also be taken from the salt and pickled at any time.

—N. H. White.

TO PUT UP BEANS.

Cut off the ends and boil the beans in salted water until about half tender; then drain and drop into boiling water, salted in the proportion of two tablespoons salt to each quart of water. Boil about ten minutes and put in glass jars, cover well with the water in which they were boiled, and seal.

—Lizzie Schottler.

Helps to Young Housekeepers.

"Live and Learn."

Good yeast, good flour, good judgment and watchful care are essentials in bread making. Good flour is cream white, holds together in a mass when squeezed by the hand and retains the impression of the fingers. Learn to make good homemade yeast. Keep the sponge near the stove, where it will keep warm. Bread is "light enough" when it has doubled its bulk, and is ready for the oven when the loaves will not retain the dent of the finger. Bread should bake an hour; rolls and biscuits should bake quickly; baking powder and cream tartar biscuits should be made quickly as possible and baked in a hot oven. Pans, especially for gems, should be greased and heated before putting in the dough. Flour should *always* be sifted before using, and in winter should be warmed. When fresh bread is made a part of the dough may be set aside in a cold place and rolls made the next day. In winter, kept cold, yet not in danger of freezing, bread dough may be kept a week. Stale bread may be used in griddle cakes, ome-

lets, dressings, scalloped dishes, tomatoes, etc.; it may be dried in the oven, rolled fine and kept in a paper bag, or in a glass jar, for future use.

In adding eggs to custards, soups, sauces, etc., remember to add a few spoonsfuls of the boiling liquid to the eggs before stirring them into the mixture. If this is done carefully, the eggs will not curdle as they have an annoying habit of doing when stirred directly into a hot mixture.

To separate fat from soups and gravy, thoroughly wet a clean white cloth in very cold water; pour soup or gravy through it; every particle of fat will remain in the cloth.

To clarify beef drippings, place the drippings in a basin, slice into it a raw potato, let boil long enough for slices to brown, then cool, drain from the sediment and set in a cool place. When mixed with an equal quantity of butter it answers the same purpose as clear butter for frying and basting any meats, save game and poultry.

A piece of charcoal, tied in a muslin cloth, and put in the water in which cabbage, cauliflower, onions or ham is boiling will remove the unpleasant odor. Pepper pods answer the same purpose. A piece of bread tied in a cloth and boiled with strong vegetables will make them much milder.

In making soups put the meat over in cold water. Fresh fish, game, or meats of any kind, are improved by being salted

over night. Soups and stews should be cooked slowly; the more gently meat boils the more tender it will become; a tough piece of meat can be made tender by cooking for several hours in water at a simmering heat. Roast meats should be put into a smoking hot oven; after the surface is seared over, the heat should be diminished and the roast cooked slowly until done.

Chicken or turkey oil is very nice to use in place of salad oil or butter, in making salad dressings.

Fowls, especially water fowls, after removing the feathers, and singeing, should be thoroughly washed with soap and water, after which they should be well rinsed. Another very good way to cleanse chickens, turkeys, etc., is to rub them thoroughly with dry oatmeal. In summer, dressed poultry should have a piece of charcoal placed inside to be removed before cooking.

Milk is curdled by salt, so do not add to milk dishes until they are nearly cooked.

In filling salt shakers, add a little cornstarch to the salt and there will be a saving of time and temper.

Wash egg shells when they come from the market, and then they may be used for clearing coffee, soup, etc.

To chop suet, break into small bits, sprinkle with flour and chop in a cool place.

To clean currants, put in a colander, sprinkle well with flour, rub until grit, flour, etc., have passed through the strainer. Place in a pan of water and wash until water is clear. Dry between towels.

To stone raisins, pour boiling water over them and let stand ten minutes, when seeds are easily removed.

To blanch almonds, remove shells, pour over boiling water and let stand until the dark skin rubs off easily; then put in cold water, rub off the skins and dry between towels.

To remove the skins easily from peaches, plums or tomatoes, dip them in boiling water a few minutes.

In mixing cake, where other methods are not given in this work by contributors, it would be well to observe the following directions: Beat the butter and sugar to a cream; add the beaten yolks, spices or flavorings, milk or water, flour, into which the baking powder has been sifted, and lastly, the beaten whites. When fruit is used it should be dredged with flour and added last. Cakes, made with butter, should be beaten long and vigorously after adding the flour, that they may be smooth and fine grained. Sponge cakes should not be beaten after adding the flour, but require much beating before. All cakes, except those containing yeast, should be baked as soon as possible after they are mixed. Cakes with fruit in should be mixed stiffer with flour than those without fruit.

Cakes with molasses in will burn more quickly than others. Baking powder should always be sifted into the flour; soda, dissolved in sour milk or in hot water. In making sour milk biscuits, doughnuts or cakes, in addition to the soda required use a little baking powder in the flour. Thin cakes should bake from fifteen to twenty minutes, thicker cakes from thirty to forty minutes, very thick loaves about an hour, and fruit cakes from two to three hours. To prevent cake or pie from burning, place a pan of cold water on the upper grate within the oven.

Tea and coffee, made hot before water is added, are more fragrant and stronger.

To keep lemons fresh, put them in a jar and cover with water; in summer change the water twice a week.

In canning fruits see that the covers and rubbers are in perfect form.

Keep pieces of charcoal in the refrigerator, change them often.

MEATS AND THEIR ACCOMPANIMENTS.

With roast beef: Tomato sauce, grated horseradish, mustard, cranberry sauce, pickles.

With roast pork: Apple or cranberry sauce.

With roast veal: Tomato, mushroom, onion or cranberry sauce; also horseradish and onions.

With roast mutton: Currant jelly, caper sauce.

With boiled mutton: Onion or caper sauce.

With boiled fowls: Bread sauce or onion, lemon, or cranberry sauce, jellies. Also cream sauce.

With roast lamb: Mint sauce.

With roast turkey: Cranberry sauce, currant jelly.

With boiled turkey: Oyster sauce.

With venison or wild ducks: Cranberry sauce, currant jelly.

With roast goose: Apple or cranberry sauce, grape or currant jelly.

With boiled fresh mackerel: Stewed gooseberries.

With fresh salmon: Green peas, cream sauce.

Pickles are good with all meats.

Spinach should be served with veal; green peas with lamb. Lemon juice is nice with all fish. Slices of lemon diced and brought to a boiling point in drawn butter are fine with fowls.

WEIGHTS AND MEASURES.

Almonds or walnuts: 1 cup, shelled=seven ounces.

Butter: 2 rounded cups= one pound.

Coffee: 4 cups, ground=one pound.

Cornstarch: 3 cups=one pound.

Dates, figs, prunes or raisins: 2 cups=one pound.

Eggs: Ten, average size=one pound.

Flour: 4 cups, sifted=one heaping quart and weighs one pound.

Lard or suet: 2 full cups=one pound.

Meat, chopped: 2 solid cups=one pint and weighs one pound.

Rice or sago: 2 cups, heaped=one pound.

Sugar, granulated or dry brown: 2 heaping cups=one pound.

Sugar, powdered: 2½ cups=one pound.

Milk, cream, molasses, vinegar or water: 2 cups= one pint.

Yeast: One-half cup, liquid=one-half cake compressed.

One tablespoon butter, rounded=one ounce.

One gill=one-half cup.

Two cups or four gills=one pint.

Two pints=one quart.

Four quarts=one gallon.

Diet for the Sick.

By Dr. J. H. WEHLE.

In serving a meal to an invalid, one cannot be too fastidious; too large a portion, a suspicion of grease on the broth, will often spoil the appetite. The linen, glass, dishes, etc., should be the best in the house; a tiny flower laid on the folded napkin will do much to render the meal pleasant.

CALVES' FEET BROTH.

2 calves' feet,	1 egg,
2 quarts water,	Salt,
2 tablespoons milk,	Pepper.

Boil the feet to shreds and strain liquor. Add egg and milk; give one boil up and serve hot with toast.

EGGS.

Boiled. Dip a heavy coffee cup in boiling water (by running a string through the handle) and heat for five minutes; then break an egg into it and cover cup. The heat of the cup will cook the egg sufficiently; season to taste.

EGG LEMONADE.

4 lemons (juice of four, rind of two), 6 ounces loaf sugar, 1½ pints boiling water.

4 eggs.

Pare lemon rind thinly: put into pitcher with sugar and pour the boiling water on it. Let cool and strain, then add lemon juice and beaten eggs.

JUNKET.

Take one-half pint of milk (luckwarm—100 degrees F.), sweeten with sugar, if necessary; add one teaspoon of Fairchild's essence of pepsin. Stir and divide into small cups or glasses and set aside until it jellies. It may be placed in ice before serving. This may be flavored with vanilla, nutmeg or cinnamon. If digestion is feeble, use liquid whey instead of the curd.

EGG JUNKET.

Two eggs beaten to a froth and sweetened with four teaspoons of sugar, may previously be added to milk; heat lukewarm: add essence of pepsin and proceed as above.

COCOA JUNKET.

Take a teaspoon of cocoa and two of sugar. Scald with two tablespoons of boiling water. Rub to a paste, add one-half pint of milk and heat mixture lukewarm. Add essence of pepsin and proceed as above.

COFFEE JUNKET.

Dissolve two teaspoons of sugar in two tablespoons of strong coffee and proceed as above.

STRAWBERRY, VANILLA AND BITTER ALMOND JUNKET.

Add one-half teaspoon extract of vanilla or bitter almond extract to above. Strawberry: One tablespoon of strawberry syrup to above.

KOUMYSS.

Take a strong bottle (like champagne bottle) with a long neck and fill to lower end of neck with fresh, lukewarm milk; add two tablespoons of sugar and shake; then one-sixth of a cake of Fleishman's compressed yeast and cork. Wire or tie securely, as the Koumyss might pop. Set the bottle in temperature of 100 degrees F., for 8 or 10 hours; then place in cellar or on ice and use as needed. (Use champagne tap, or open carefully.)

MILK.

As milk is disagreeable to many it may be flavored by boiling a stick of cinnamon in it; if it is not easily digested, lime water or a little bi-carbonate of soda may be added.

PEPTONIZED MILK.

Take a quart Mason jar and pour into it a teacup of lukewarm water. Dissolve in this one of Fairchild's peptonizing tubes. Add one pint of fresh milk and shake. Place the jar for ten minutes in water so hot that the hand can be held in it for one minute (say 115 F.). Now bring it to a boil at once, or put on ice. If directions are not carefully followed the mixture will become bitter.

SAVOURY CUSTARD.

Add yolks of two eggs to a cupful of beef tea; season with salt and pepper. Butter a cup, pour the mixture into it and let it stand in a pan of boiling water until the custard is set.

SCOTCH BEEF BROTH.

Remove the fat from a pint of strained beef broth; season; add one teaspoon of oatmeal and boil gently for two hours.

CHICKEN BROTH.

Cut chicken into pieces, cover with twelve pints water, add two ounces salt. Simmer gently three hours, skim off fat; make paste of flour and water, add to broth, and boil ten minutes.

BEEF TEA.

Put one pound minced beef into a jar with one pint cold water. Let stand one hour, stirring occasionally; then place jar in a saucepan of water, over the fire, and allow water to boil gently for one hour. Strain the tea and add salt.

SCRAPED BEEF SANDWICHES.

Place a piece of round steak on meat board and scrape out all the pulp with a dull knife, add salt, pepper and enough raw beef juice to make it into a firm jelly. Spread on thin slices of stale bread, without butter.

FARINA PUDDING.

½ pound farina,	2½ ounces sugar,
2 pints milk,	4 ounces eggs,
1 pint water,	½ ounce nutmeg.

Put water into a stewpan, with a little salt. When it boils, stir in the farina. Boil twenty minutes, then stir in the milk, which must be hot. Beat the eggs and sugar together, and stir into the farina, add nutmeg. Put into moderate oven and bake one-half hour.

PANOPEPTON PREPARATIONS.

Panopepton is a pre-digested wheat starch and beef preparation, and a good substitute for milk, where milk and other foods are disagreeable to patients.

PANOPEPTON JELLY, WITH ORANGE.

½ box gelatine,
1 tablespoon sugar,
6 tablespoons panopepton,
1 orange (juice and rind),
1 pint cold water.

Put gelatine, orange peel (cut into small pieces), juice and cold water in a dish, and let stand one hour, then put in a double boiler over the fire, add sugar and stir until dissolved; strain through linen, add panopepton and stir well. Pour into jar and set near ice. Serve in small quantities.

PANOPEPTON. (Hot.)

To a small teacup two-thirds full of boiling water, add one tablespoon panopepton, one teaspoon fresh lemon juice and a little sugar. Stir and drink immediately, sipping slowly.

PANOPEPTON BOUILLON. (Hot.)

Put one tablespoon panopepton into a teacup; fill cup nearly full of boiling water, season with salt and pepper, stir and sip slowly.

ARROW ROOT GRUEL.

One pint milk or water, one teaspoon arrow root, salt to taste.

BARLEY WATER.

Two ounces barley, wish in cold water, boil in one quart of water six hours (keep up the quantity of water), strain, flavor with salt or sugar. It may be flavored with lemon juice for invalids—not for infants. Oatmeal water made as above.

Miscellaneous.

"They have gathered the scraps."

AN EXCELLENT SUBSTITUTE FOR BUTTER.

Take six pounds of suet from the breast of beef (kidney suet will not do), and three pounds best butter. Cook each slowly for several hours. Remove the scum from the butter as it forms, and when done pour off from the sediment at the bottom, then mix the suet and butter together while hot and pour into a stone jar. Will keep sweet for months, and can be used with perfect satisfaction in place of butter, either in baking or cooking.

TO KEEP BUTTER. (German Method.)

Put twenty pounds in a preserving kettle on the back of the stove to avoid all risk of burning, cook slowly seven or eight hours, stirring often. When done will be a pale yellow with brown sediment at bottom. Pour off the clear butter into stone jars, and set it in a cool place. Gives a fine flavor to meats and keeps six months or more.

BAKING POWDER.

Eight ounces bicarb. soda, six ounces tartaric acid, two-thirds quart of flour. Sift at least twenty times and do not throw away the pieces left in the sieve, but mash them and sift again. Must be kept in cool, dry place. Use like any other baking powder. —Mrs. R. S. Lynch.

BRINE FOR MEAT.

7 pounds common salt,
1 pound brown sugar,
1 pint molasses,
2 teaspoons saltpeter,
5 gallons water.

Let come to a boil, skim, and when cold pour over the meat. If dried beef is wanted leave in brine two weeks, then hang up several days to drain and smoke four days.

—Mrs. F. Althaus.

BRINE FOR 100 POUNDS OF MEAT.

6 pounds rock salt,
1½ pounds brown sugar,
2 ounces saltpeter,
5 gallons water.
Boil, let get cold and skim. —Mrs. R. S. Lynch.

RECIPE FOR HAMS.

Pack the hams in a barrel as closely as possible, putting on a little salt. For 100 pounds of meat take five pounds of brown sugar, one-quarter pound of saltpeter, and as much

rock salt as will dissolve in five pails of water. Put in a boiler and let it come to a boil; skim well, while boiling hot pour over the hams and cover tight. Leave in the pickle six weeks, then drain and smoke. —Mrs. Sarah Sheldon.

SWEET PICKLE FOR BEEF AND PORK.

2 gallons water, 2 pints salt,
1 pint sugar, 1 ounce saltpeter.

Let water, sugar and salt come to a boil, then skim and remove from the fire; while cooling add the saltpeter. Rub the beef with dry salt, let stand on its side to drain over night; in the morning pack tight in a jar, pour the brine over and in two weeks it will be ready to use. In cooking this pickled or corned beef, change the water at least twice and boil very slow not less than four hours. Add one cup soda to this brine and it makes fine pickle for pork. Leave the hams in the brine from four to six weeks, then remove and smoke.

—Mrs. Anna Corr.

COUGH SYRUP.

2 lemons (juice), ½ cup vinegar,
1 pound loaf sugar, 1 tablespoon paregoric.

Boil the lemon juice, sugar and vinegar to a thick syrup; take from the fire and add the paregoric. An excellent cough remedy. —Mrs. Catherine Vestey.

DANDELION TONIC.

Gather two quarts of dandelion blossoms entirely clear of stalks, and let stand over night to wilt; the next morning pour four quarts of boiling water over them, let stand two days, then strain and drain; add three pounds granulated sugar to the liquid and heat until the sugar is dissolved; let stand three weeks in a jar covered with a cloth, when it will be ready to bottle. Dose: One tablespoonful three times a day. A valuable spring tonic.

EXCELLENT REMEDY FOR SORE THROAT.

Cut two slices of fat salt pork, let stand a minute or two in hot vinegar, sprinkle with black pepper, and apply to the throat as hot as possible. When this is taken off, as the throat is relieved, bandage with soft flannel.

GARGLE FOR SORE THROAT. (Excellent.)

1 ounce tincture of iron, 1 ounce glycerine.

Dilute with water, when used.

LINIMENT FOR RHEUMATISM.

To one pint cider vinegar add all the saltpeter it will cut, then add as much turpentine as will mix; stir thoroughly. —Mrs. Wheeler.

ONION GRUEL.

Boil a few onions, sliced, in a pint of new milk, with a sprinkle of oatmeal and a very little salt, until quite tender; then sip rapidly and go to bed. Excellent for colds.

—Mrs. Herman J. Wagner.

SLIPPERY ELM BARK TEA.

Break the bark into bits, pour boiling water over, cover and let stand until cold, then sweeten, ice, and take for summer disorders, or add lemon juice and drink for a bad cold. —Mrs. Wagner.

CAMPHOR ICE.

1 ounce spermaceti, 2 ounces almond oil,
1 ounce camphor, ½ cake white wax.
Melt together and turn into moulds.

—Mrs. Frank Smith.

CLEANSING FLUID.

Boil one-quarter pound soap bark in one and one-half gallons water one hour, then strain and add two bars of ivory soap, shaved. This preparation is nice for cleaning coat collars, grease spots from dresses and can be used on the finest fabric. In cleaning carpets and rugs on the floor a scrubbing brush should be used and a sheet iron scraper to scrape the moist dirt off with; then sponge off and wipe with a cloth.

—Mrs. Weaver.

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